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65
Recipes to Make This Your Most **Delicious** Summer

Cheers to **Cherry** Season [now get baking!]

CHERRY CRUMB CAKE
p. 42

JULY/AUG 2017 VOLUME 3, ISSUE 4
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FEATURING

Our **2017 Baker's Dozen** List
Grilled **South African** Breads

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july | august 2017 Volume 3, Issue 4

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ONE LOOK AT MY PHOTO,

and you might be wondering why I'm wearing a sweatshirt in the summer heat (to be fair, the photo was taken in April). But as soon as I saw Martha Stewart and Snoop Dogg wearing them, I knew I needed one, too. I'm also wearing it to celebrate our 2017 Baker's Dozen list—representing the movers and shakers of our incredible baking world. You'll learn about the person behind the sweatshirt design and so many others on page 43.

For our "Bakery Profile" in this issue, we take you to Detroit, Michigan, to share the amazingness of Sister Pie and the important role they've played in the rebirth of the Motor City. Imagine a place where Instagram-worthy pies meet a "pie-it-forward" movement driven by a James Beard-nominated pastry chef/owner. I think we should all meet in Detroit for a slice of pie (or have a virtual meet up while baking their Ginger Peach Biscuit Pie recipe on *bakefromscratch.com*).

And now that cherry season is upon us, I can't help but remember my time living in Seattle, Washington. The highlight of my summer strolls though the market was always when the first cherries made their debut. While I love baking with them (see our recipes beginning on page 33), I also love to eat them straight from the bag on the way home from the market. I always buy two bags to make sure I have enough left for baking!

Summer colors abound throughout this issue, from beloved stone fruits like peaches and plums to interesting new ways to bake with vegetables. Get ready to learn the difference between a cobbler, grunt, slump, buckle, brown betty, sonker, and crisp—all found in our ode to America's summer bounty on page 87.

Happy baking!

Brian Hart Hoffman
Editor-in-Chief

P.S. Be sure to sign up for our weekly newsletter, Preheat, *so we can send more baking inspiration your way!*

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

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CHADWICK BOYD

Chadwick Boyd is a food and lifestyle expert, TV host, and author. He has appeared on Food Network, the daytime talk show *Harry*, NBC, Fox, PBS, and Lifetime, sharing recipes and entertaining tips with viewers. He currently is promoting his new recipe collection, *Entertaining with Vegetables*. Chadwick helps organize the Southern Food Writing Conference and International Biscuit Festival.

Go-to dessert for a summer cookout: "Pinot soaked berries with fresh garden mint—for biscuits, shortbread, and cold, cold vanilla bean ice cream."

DEVRA FIRST

Devra First is the food editor of *The Boston Globe*, where she was previously the restaurant critic. Recently recovering from her life of anonymity, she now gets to spend a lot more time in her kitchen playing with dough. A New York native, she continues her eternal quest to make the perfect bagel (while recognizing that such a thing may not in fact exist, and that imperfect bagels are often perfectly delightful to consume). She lives in Boston with her husband and son, and has a very nice vegetable garden that you are welcome to come help her weed.

Go-to dessert for a summer cookout: "Homemade ice cream. It doesn't matter how old you are—everybody loves a make-your-own sundae bar."

KEIA MASTRIANNI

Keia Mastrianni is a freelance writer and multimedia storyteller based in Shelby, North Carolina, where she lives with the farmer of her dreams. She has written for *Local Palate*, *Food Republic*, *Bon Appétit*, *Gravy*, and *Modern Farmer* among others. She is the deputy editor for the food and farm journal, *Crop Stories*, and is an oral historian for the Southern Foodways Alliance. She is currently working on her first cookbook collaboration to be published by the University of North Carolina Press in 2019. In her free time, she bakes pie and hangs with her fur kids, Moxie and Isabelle.

Go-to dessert for a summer cookout: "Pie, naturally. When the markets are flooded with fresh berries, there is nothing better than an oozy, double-crust pie with a scoop of homemade ice cream."

TRACIE MCMILLAN

Tracie McMillan is the author of the *New York Times* bestseller, *The American Way of Eating*, and a reporter covering America's multiracial working class—including what's on the dinner table. She splits her time between Brooklyn, where she's lived since 1996, and Detroit, an hour from the rural Michigan town where she grew up. Tracie's work has been recognized by the James Beard Foundation Awards and The Sidney Hillman Foundation, and her stories can be found in outlets such as *National Geographic*, the *New York Times*, and *Saveur*.

Go-to dessert for a summer cookout: "Berries! I pair them with sweetened whipped cream if I don't have time to bake, and with a quick crumble if I do."

bake FROM SCRATCH TEAM

NANCY HUGHES

Nancy Hughes, a food stylist and recipe developer for *Bake from Scratch*, began her culinary journey after graduating with a bachelor's degree in art history. Always baking in her spare time, she began a cottage industry selling macarons in Birmingham, Alabama, called Magic City Macarons. Shortly after, she found herself driving across the country with a dog, cat, and fiancé in tow to attend San Francisco Cooking School's program in pastry arts. When Nancy isn't in a kitchen, she's usually wandering through antiques malls or eating at her favorite Indian restaurant.

Go-to dessert for a summer cookout: "Fig pie with grated ginger and black pepper paired with homemade ice cream, preferably something tangy with a Scotch caramel swirl."

KYLE GRACE MILLS

From an early age, Kyle Grace Mills began splitting her time between her two passions: baking and writing. As the new assistant editor at *Bake from Scratch*, she has finally seen these crafts merge into a dream career. She's looking forward to one day meeting the right dog and settling down. Until then, she is content with her weekend escapes home to her boathouse on Dog River in Mobile County, Alabama, where there is plenty of family—and Pomeranians—to be had.

Go-to dessert for a summer cookout: "Watermelon lemonade—juiced watermelon with heaps of brown sugar, lemons, and crushed mint. It's taken to the next level with a little Tito's vodka."

RECIPE INDEX

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Cherry Crumb Cake
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PHOTOGRAPHY BY
MARCY BLACK SIMPSON
RECIPE DEVELOPMENT AND FOOD STYLING BY
NANCY HUGHES
STYLING BY
SIDNEY BRAGIEL

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RECIPE CORRECTIONS
While we aim for perfection with each of our recipes, we do make the occasional mistake. Here is a correction from our most recent issue.

MAY/JUNE 2017:
Crispy Chocolate Chip Cookies, p. 76: Use 8 ounces (230 grams) of semisweet baking chocolate, chopped (instead of 4 ounces semisweet baking chocolate, chopped).

RESOURCES

From the Editor
Page 6
Sweatshirt from Miss Jones Baking Co., *missjones.co*. Artisan® Mini 3.5 Quart Tilt-Head Stand Mixer from KitchenAid®, *kitchenaid.com*. Offset spatula from Facture Goods, *factureqoods.com*.

Pastry Magic in the Motor City
Pages 17-22
Photography by Jesse David Green.
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Image of exterior by Emily Berger.

2017 Baker's Dozen
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Photography by Erin Clarkson for Facture Goods.
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Photography by Nat and Cody Gantz for Miss Jones Baking Co. Photo courtesy Barrio Bread.
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Top photo courtesy Carolina Ground.
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Top photo courtesy Mikiko Yui.
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Photography by Joann Pai.

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Top photo courtesy Andris Lagsdin for Baking Steel. Bottom photo courtesy Black Seed Bagels.
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Photography by Donal Skehan.
Page 52
Photo courtesy Bee's Wrap. Photography by Thomas Schauer for Dominique Ansel.

Mmmm Montreal
Page 81-83
Photography by Mickaël Bandassak for Olive et Gourmando.

Page 84
Photo courtesy Pâtisserie Rhubarbe.
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Photography by Mickaël Bandassak for Patrice Pâtissier.
Page 86
Photography by Raphaël Thibodeau for Boulangerie Guillaume. Photography by Sarah Mongeau-Birkett for Boulangerie Hof Kelsten.

the TALL and SHORT of it

CROSSING THE BOUNDARY OF FUNCTIONAL EQUIPMENT INTO STYLISH HOME DÉCOR, THESE STUNNING CAKE STANDS ACT AS A KITCHEN CENTERPIECE, CAKE OR NO CAKE

1. NDT Brazil Cake Stand in Yellow
Made of lightweight and durable aluminum and recycled wood, this sunshine yellow version will brighten up any room.
$77.99; *wayfair.com*

2. Jansen + Co "My Cake Stand," Medium
Bring the art of color blocking to your kitchen with this towering, red-stemmed and white-topped model from Dutch designer Anouk Jansen.
$71.99; *zola.com*

3. Crow Canyon Blue Marble Enamelware
This blue-and-white speckled cake stand is reminiscent of the shatterproof vintage gear brought out for camp cookouts.
$33.99; *cherrycreekcottage.com*

4. Hamon Marble Cake Stand
This piece by Hamon combines a whimsical octagonal shape with a white marble finish and just a touch of polished nickel at the base.
$80; *modishstore.com*

5. Mosser Gray Milk Glass Cake Stand with Swirl
Storm gray with a subtle white marble swirl encircling its stem and base, Mosser's elegant 10-inch stand offers a timeless silhouette with a modern color palette.
$52.50; *classichostess.com*

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our SUMMER reading list

THIS SUMMER WE'RE SETTLING IN WITH NEW BOOKS FROM A PIZZA MAESTRO, THE QUEEN OF SUMMER PRODUCE, AND OTHER BRILLIANT BAKERS

BY KYLE GRACE MILLS

BIANCO *by Chris Bianco*

This summer, pizza maven and James Beard Award-winning chef Chris Bianco presents his self-titled cookbook, *Bianco: Pizza, Pasta, and Other Food I Like* (Ecco). This collection of recipes features his famous pies, lesser-known gems like his Fig, Red Onion, Pecorino, and Thyme topped Focaccia, and sweets like Farro Biscotti with Mandarin, Almond, and Anise. Chris imparts a chef's overall philosophy of simplicity and substance; recipes often feature fewer than six main ingredients, and unlike many restaurant-inspired cookbooks, won't have you running to the specialty food store. Instead, you'll come away with the straightforward technique and secrets of a master artisan pie maker

CAN'T WAIT TO MAKE: Pizza Rosa, his signature pie with simple toppings of Parmigiano-Reggiano, roasted pistachios, and paper-thin slices of red onion

TWIST *by Martha Collison*

A relative schoolgirl when she was a contestant on the British television competition, *The Great British Bake Off*, Martha Collison was known for her adventurous fusion of flavors in her baking. Her latest cookbook, *Twist: Creative Ideas to Reinvent Your Baking* (HarperCollins), is a continuation of her experimentation in pastry. With variations on classic recipes, Martha shows you how to infuse a simple macaron with the boozy flavors of a Cosmopolitan and transform a basic doughnut dough into a crème brûlée hybrid filled with a vanilla custard, covered with a caramel that hardens into a crackly crust. With this book as your guide, you'll soon gain the confidence and expertise to add twists of your own.

CAN'T WAIT TO MAKE: Turkish Delight Profiteroles, rosewater-infused cream puffs, a playful take on the floral Turkish candy

FOR THE LOVE OF PIE *by Felipa Lopez and Cheryl Perry*

Felipa Lopez and Cheryl Perry are known for serving pies for breakfast, lunch, and dinner—not to mention dessert—at their Brooklyn bakery, Pie Corps. Now the two women are sharing their 40-plus years of collective pie experience in their first cookbook, *For the Love of Pie. Sweet and Savory Recipes* (Gibbs Smith). Delving deep into the science of a flaky piecrust and the many filling incarnations, this pie tome will help you see pie as more than just a dessert but a meal in itself

CAN'T WAIT TO MAKE: Apple Crumb Pie with Rosemary-Caramel Sauce, a classic recipe with an herby caramel twist

THE HARVEST BAKER *by Ken Haedrich*

For harvest baker Ken Haedrich, from-scratch baking has roots in his home garden. In *The Harvest Baker: 150 Sweet and Savory Recipes* (Storey Publishing), each recipe makes the most of the various seasonal produce. While fruits and berries have a proper place in his book, it's Ken's sampling of new and savory ways to bake with the oft-neglected vegetables that catches our fancy. We love the Ratatouille Cobbler, his take on the classic French vegetable dish, bursting with eggplant, zucchini, and tomatoes, and topped with a Parmesan-cornmeal biscuit dough. For your sweet tooth, there are plenty of veggie-rich dessert dishes, including his Sweet Carrot Pie, a dead-ringer for pumpkin pie that delights and surprises with its deep carrot flavor. Either way, sweet or savory, you'll be viewing your vegetables in a whole new light.

CAN'T WAIT TO MAKE: Cabbage and Sausage Shortbread, a shortbread-crusted tart with a gratin filling of cabbage, sausage, and Cheddar cheese

FARM-TO-TABLE DESSERTS *by Lei Shishak*

Pastry chef Lei Shishak wants your baking to start at your local farmers' market. Her latest cookbook, *Farm-to-Table Desserts 80 Seasonal Organic Recipes Made From Your Local Farmers' Market* (Skyhorse Publishing), brings seasonal, organic cooking into the baking realm. With each section divided by season, you won't find recipes for apple pie in springtime or a blackberry crisp in winter. Lei encourages you to opt for just-picked produce with mild additional ingredients to ensure the fresh fruit remains the star of your desserts. With recipes from tropical Guava Cheesecake to lightly-spiced Summer Squash Cake, consider us converted.

CAN'T WAIT TO MAKE: White Fig Slab Pies, a beautiful open-faced dessert of pâte brisée topped with honeyed white figs

Plum Icebox Cake & Slivovitz Sazerac

THIS MONTH, THE DRUNK BAKERS, OUR COCKTAIL AND BAKING DYNAMOS, HIGHLIGHT THE RICHNESS OF JUICY SUMMER PLUMS WITH AN HERBACEOUS TREAT STRAIGHT FROM THE FREEZER AND BRANDY'S FRUITFUL TWIST ON A CLASSIC NEW ORLEANS COCKTAIL

BY ALLISON KAVE AND KEAVY LANDRETH

Creative bakers can find ideas everywhere: childhood nostalgia for one of mom's favorite recipes, a talented chef's savory creation, or even just a foray through the farmers' market on an abundant summer day. But that spark of inspiration can come from less likely sources as well. Take, for example, this Plum Icebox Cake, whose cold, creamy layers pay homage to "This is Just to Say," one of our favorite poems by William Carlos Williams·

I have eaten
the plums
that were in
the icebox

and which
you were probably
saving
for breakfast

Forgive me
they were delicious
so sweet
and so cold

Who doesn't relish a cold, juicy plum on a hot summer day? Taking this idea and running with it, we've baked up crispy, aromatic Tarragon Vanilla Wafers, which are layered with Spiced Honey Caramel, fresh whipped cream, and sweet plums in a refreshing icebox cake perfect for a summer day. As we believe no dessert is complete without a tipple to imbibe alongside it, we've concocted a Slivovitz Sazerac inspired by hot, balmy nights in New Orleans, with a light hint of absinthe that is a perfect foil to the anise-like tarragon in our cake. These flavors are a sophisticated, elegant take on a classic American staple, and make perfect use of the gorgeous plums piled high at the farmers' market in late summer

PLUM ICEBOX CAKE

Make 1 (10-inch) cake

Icebox cakes let you use your refrigerator as an oven, and in the height of summer, that's pretty much the best way to bake. For this recipe, we like to make the Tarragon Vanilla Wafers in the cool of the evening, and then have them ready to layer when it's time to make our cake. In fact, nearly all the elements of this recipe can be made ahead, so it's an easy one to whip together when you're expecting guests. Just make sure you give the layers enough time to come together and soften. Plums are a surprisingly under-utilized fruit in most summer dessert recipes. We're not sure why. Peaches seem to always be the star of the show, but we're happy to give these juicy stone fruits a little time in the spotlight. The delicate flavor of the tarragon in the wafers, combined with lightly spiced (and easiest ever) honey caramel, toasted pine nuts, and whipped cream, brings this retro concoction firmly into the 21st century.

¼ cup (50 grams) pine nuts
2 cups (480 grams) heavy whipping cream
4 tablespoons (48 grams) granulated sugar, divided
1 tablespoon (13 grams) vanilla extract
Tarragon Vanilla Wafers (recipe follows)
9 ripe plums (900 grams), pitted and cut into ¼-inch slices (do not peel)
Spiced Honey Caramel (recipe follows)

1. In a small heavy saucepan, toast pine nuts over low heat until golden and fragrant, 2 to 5 minutes, watching carefully as they can burn quickly. Set aside to cool.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cream, 2 tablespoons (24 grams) sugar, and vanilla at medium-high speed until soft peaks form. Spread one-third of whipped cream in bottom of a 10-inch pie dish. Arrange half of Tarragon Vanilla Wafers in a single layer over cream.
3. In a medium bowl, toss together plum slices and remaining 2 tablespoons (24 grams) sugar. Arrange half of plum slices in an even layer over Tarragon Vanilla Wafers.
4. Pour half of Spiced Honey Caramel over plums. Top with about half of toasted pine nuts. Cover with another thick layer of whipped cream. Layer with remaining Tarragon Vanilla Wafers, plums, Spiced Honey Caramel, and all but 1 tablespoon pine nuts. Finish with a dollop of remaining whipped cream in the center, leaving outer edges of layers underneath exposed. Sprinkle with remaining 1 tablespoon pine nuts. Refrigerate for at least 1 hour or overnight to allow wafers underneath to soften.

Tarragon Vanilla Wafers

Makes 60 to 65

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed dark brown sugar
- 1 large egg (50 grams)
- 2 tablespoons (26 grams) vanilla extract
- 1 tablespoon (15 grams) whole milk
- 1¼ cups (156 grams) all-purpose flour
- 2 tablespoons (4 grams) finely chopped fresh tarragon leaves
- ¾ teaspoon (3.75 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium-high speed until creamy, about 2 minutes, stopping to scrape sides of bowl. Add egg, and beat for 1 minute. Add vanilla and milk; beat until combined, about 1 minute, stopping to scrape sides of bowl.
2. In a medium bowl, stir together flour, tarragon, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined. Refrigerate for at least 30 minutes or up to 5 days.
3. Preheat oven to 350°F (180°C). Line 2 half-sheet trays with parchment paper.
4. Using a teaspoon-size scoop, scoop dough into balls, and place on prepared pans. Using the heel of your hand, gently press down on dough to flatten.
5. Bake until golden brown around the edges, 10 to 12 minutes, rotating pans halfway through baking. Let cool completely on pans.

Spiced Honey Caramel

Makes about 1½ cups

- 1½ cups (360 grams) heavy whipping cream, divided
- ½ cup (170 grams) mild honey (like clover or orange blossom)
- 2 tablespoons (28 grams) unsalted butter
- ¼ teaspoon sea salt
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground cinnamon

1. In a small saucepan, bring 1 cup (240 grams) cream, honey, and butter to a boil over medium-high heat. Reduce heat, and simmer, stirring occasionally, until thickened and honey colored, 10 to 12 minutes. Remove from heat; whisk in salt, ginger, cinnamon, and remaining ½ cup (120 grams) cream. Let cool to room temperature before using.

SLIVOVITZ SAZERAC

Makes 1 serving

The Sazerac cocktail is New Orleans in a glass: indulgent, beguiling, majorly boozy, and dangerously easy to drink. Here, we've replaced the traditional rye whiskey with a "split base" (50/50 ratio) of bourbon whiskey and Slivovitz, a brandy that originates in Eastern Europe and is traditionally made with damson plums. This lends a fruity richness to the cocktail. You can't call a Sazerac a Sazerac if you leave out the Peychaud's Bitters or absinthe, both of which lend a hint of anise coolness that balances out the sweet, jammy flavors of the brandy and bourbon.

- 1 ounce Slivovitz plum brandy*
- 1 ounce bourbon
- ¼ ounce Vanilla Syrup (recipe follows)
- Peychaud's Bitters
- Absinthe
- Garnish: expressed lemon peel

1. In a mixing glass, combine brandy, bourbon, Vanilla Syrup, and bitters. Add ice, and stir until chilled and slightly diluted, about 30 seconds. Pour a small amount of absinthe into a rocks glass, and swirl to coat, discarding excess. Fill glass with fresh ice, and strain cocktail mixture into glass. Peel a strip of lemon rind, twist it over surface of cocktail to express lemon oil over top, and rest twist over rim to garnish, if desired.

**We used Manastirka 10 Year Slivovitz.*

Vanilla Syrup

Makes about ½ cup

- ½ cup (100 grams) raw sugar (Demerara or turbinado)
- ½ cup (120 grams) water
- 1 vanilla bean, split lengthwise, seeds scraped and reserved

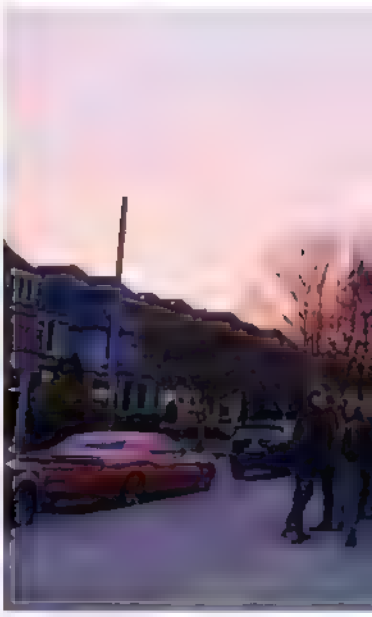
1. In a small saucepan, bring all ingredients to a boil over medium-high heat. Reduce heat, and simmer for 10 minutes. Let cool completely. Discard vanilla bean, and refrigerate until ready to serve. Vanilla Syrup can be refrigerated for up to 1 month.

Note: *We use this syrup for our homemade Cream Soda at Butter & Scotch. Just measure 1½ ounces syrup into a pint glass, fill with ice, top with seltzer, and stir.*

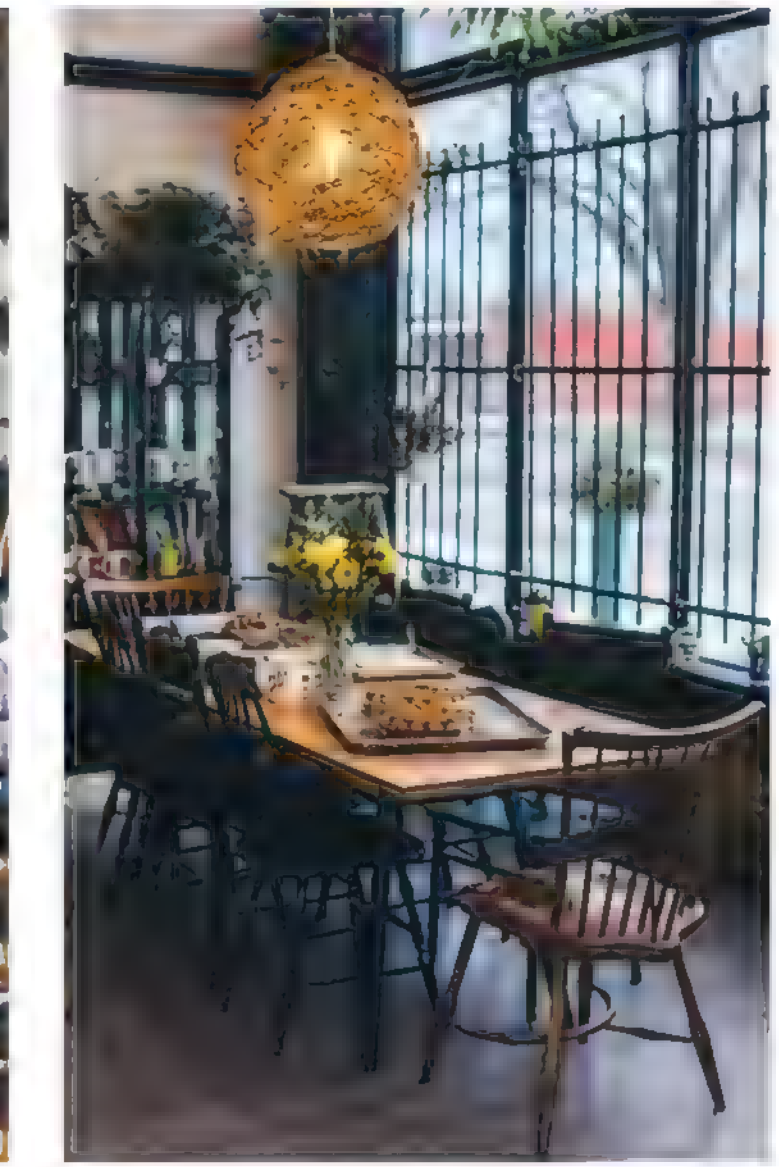
PASTRY *magic* IN THE MOTOR CITY

WITH MIDWEST ROOTS AND A BROOKLYN INFLECTION, BAKERY SISTER PIE BRINGS A NEW KIND OF SWEET TO DETROIT

BY TRACIE MCMILLAN



VEGAN gluten free BROWNIES $3
golden OATIES $1.25
PAPRIKA
DOUBLE AND BY
TRIPLE CHOCOLATE
COOKIES! $1.25



Visiting Sister Pie, a bakery on Detroit's east side, gives rise to philosophical questions. Questions like: Can a bakery be too welcoming? Can it be too down-home-meets-Pinterest, too Instagram perfect? Is this even for real?

This gives way, almost instantly, to a second question: Can one die from consuming too much pie?

On any given morning, the former beauty salon is bustling awake along with the stable residential West Village neighborhood in which it resides. Head baker and owner Lisa Ludwinski usually arrives before dawn from her nearby apartment, and flicks on the pink neon sign above the door. Soon, the walls of windows flood the shop with early light as its bakers get to work in an open kitchen, turning out batches of handmade pastry. The early hours are quiet as Lisa, 33, shares the prep table with baker Tianna Bogan. Tianna, who is 21 years old, modest in height and build, clambers on top of a milk crate to leverage her body weight onto a massive bowl of dough

The women's eventual reward is on display in the bakery case. There are whole baked eggs peeking out from atop curried lentil and potato hand pie galettes, savory scones with ricotta and rosemary, sweet ones with carrot and raisins, muffins of grape jam and cream cheese, and stack after stack of cookies: peanut butter paprika, buckwheat chocolate chip, ginger rye, shortbread with grapefruit or rosemary or rose petal.

And that, of course, is before you even get to the pies, golden scalloped edges holding inventive flavors that reference both local and national palates. There is Lisa's burgeoning icon, a salted maple pie, tawny and sweet with a saline bite, alongside a stunning ruby round of sweet beet. A spectacularly browned meringue pillowed on top of a delicate honey-lemon custard sits next to a showstopping red, hot chocolate—a brown-black fudgy disk flecked with snowy powdered sugar reddened with cayenne. Spring and summer see crumbles and lattice-tops take center stage, showing off Michigan's fruit with abandon. sour cherry bourbon, ginger peach, blueberry-rhubarb turned floral with snapdragon sugar. Whatever time of year, cutting a slice always requires a satisfying *thunk* of the knife as it pierces shatter-prone pastry tanged with cider vinegar

A bakery like Sister Pie would garner praise and attention most anywhere, a fact reflected by the shop's semifinalist nod this spring for the James Beard Outstanding Baker award. Some of that reflects Lisa's impressive—and wholly informal—training, with stints at both Milk Bar and Four & Twenty Blackbirds in New York. But Lisa's made-for-social-media story doesn't hurt, either. She launched the shop with a combination of a dance-a-thon fundraiser using crowdfunding site IndieGogo, and winning $50,000 in a Detroit bank's competition for entrepreneurs. Her food, along with her eye for photos and contagious enthusiasm—she regularly posts "dance break" mini videos—has earned her more than 30,000 Instagram followers and a cookbook deal with Ten Speed Press. But in Detroit, a city where media coverage tends to favor tales of coastally trained repatriates fueling a rebirth, it has made Lisa a locus of attention.

Indeed, putting her adventurous palate to work in Detroit took some trial and error. Early recipe tastings, says Lisa, often came back with feedback like "this is just a bit too much." But it didn't take long to figure out which experiments actually worked.

"I want to make food that's creative and interesting, and maybe does challenge what [people think] pumpkin pie would be," says Lisa, whose tahini-butternut-squash pie counts the *New York Times'* columnist Tejal Rao as a fan. "But I don't have to do that in a way that's like a novelty or discourages them from eating it."

That combination of Midwestern pragmatism and creative experimentation carries throughout the shop, bolstered by Lisa's "triple bottom line" approach, to run the business with social equity in mind as much as profit. There's a Pie-It-Forward wall, where pleased customers can pay for a slice of pie for a stranger in advance, and day-old cookie goods are 50 percent off. A china hutch christened the "Piebrary" serves as a repository for both mismatched coffee mugs and cookbooks ranging from chef Yotam Ottolenghi to a compendium of Michigan recipes.

It can be tempting, amidst all that charm and whimsy, to return to the philosophical questions. You may begin to cast a hater's eye upon the staff shooting an Instagram video to post. But then you notice that half the staff are African-American young women, one of them a single mom, and their presence helps reflect the city as a whole. You may have ordered a slice of salted maple that felt indisputably bourgeois, then realize you ate it alongside a city housing inspector and a day laborer, all of you treating yourselves to a luxury with a forgiving price tag. So when you ask yourself, Is this even real? You realize, with both pleasure and relief, the answer is yes.

Visit *bakefromscratch.com* for Sister Pie founder and head baker Lisa Ludwinski's **Ginger Peach Biscuit Pie** recipe.

BUTTERMILK

THIS ESSENTIAL INGREDIENT RISES TO THE TOP

BY KE A MASTR ANN

The undisputed champion of tang in the baking world is none other than the versatile, wonder staple known as buttermilk. This prized liquid, traditionally what's left after churning fresh cream into butter, gets its star power from its ability to collude with baking powder and lift biscuits to new heights. Buttermilk breaks down gluten to soften the crumb of your favorite cake, while the lactic acid and its signature zing makes pies, scones, and breads sing. Buttermilk ain't too proud to play backup, either. It often employs subtle nuances to add depth and complexity of flavor to whatever it is added to.

What is considered buttermilk today is not what it used to be. For a better understanding, let's look at traditional buttermilk and the butter churn before refrigeration When fresh cream was agitated in the churn, fat globules came together to make butter, and the thin, defatted liquid left over was called buttermilk. Fresh out of the churn, the flavor is mild with faint hints of butter But without refrigeration, a surplus of buttermilk left to the elements transforms. The thin liquid thickens as native lactic acid bacteria digests the milk sugars (lactose) to create lactic acid and that unmistakable tang of fine buttermilk. Not to be wasted, buttermilk was used in cooking applications and consumed by the glass for its nutritional benefits Buttermilk made the old-fashioned way has probiotics that help with digestion and some claim it settles the stomach, provides energy, and brightens the skin.

Of course, this process changed over time. The commercialization of the dairy industry and regulations aimed at food safety turned a naturally cultured beverage into a mass-produced manufactured product. Most of what sits on grocery store shelves is not the weepy leftovers from the butter churn exposed to native cultures, but a deliberately cultured product crafted, many times, from sub-par product—skim or low-fat milk with added thickeners, preservatives, and stabilizers. That is to say, not all buttermilk is created equal.

The best producers of buttermilk begin with good product. Earl Cruze, the patriarch of Cruze Dairy Farm outside Knoxville, Tennessee, says it best, "The way you make buttermilk is the way you raise your family. You care about it 100 percent." Look for buttermilk made from good milk with a high fat content, like the antibiotic-free Jersey cows from Cruze Dairy Farm who roam on pesticide-free pasture. Temperature and freshness count, too. Look for low-heat pasteurization, and products with no added thickeners or stabilizers. It's important to know that even the trusted producers culture their buttermilk today. It yields a more consistent product and satisfies pesky health regulations.

One might assume buttermilk's place is in the South. Surely it is beloved there, with well-loved images of Grandaddy crumbling a piece of cornbread into a tall glass of buttermilk right before bed. Endeared as it may be in the southern United States, buttermilk is used around the world. Wherever there is milk, and people making butter, there is buttermilk. In India, a buttermilk *mango lassi* is a refreshing reprieve on a hot day. In Ireland, fluffy pancakes and Irish soda bread make good use of fresh buttermilk. And in Scandinavia, buttermilk is baked into signature breads like *Rugbrød* (rye bread) and *Filmjölkslimpa* (cranberry seed bread), and laminated Danish. For bakers everywhere, it's an essential ingredient—the tang heard 'round the world.

STOCK YOUR FRIDGE

Not all buttermilk is created equal. Here are some of the best producers in the United States who still make the real deal.

Cruze Dairy Farm
Knoxville, Tennessee
A beloved Southern buttermilk made from Jersey cows.
cruzefarm.com

Animal Farm
Orwell, Vermont
Buttermilk straight from the churn; distributed throughout New England by Provisions International and found at Saxelby Cheesemongers in New York City.
animalfarmvt.com

Milky Way Farm
Starr, South Carolina
Certified raw milk dairy with thick, creamy buttermilk.
scmilkywayfarm.com

Kate's
Old Orchard Beach, Maine
Three generations of family, churning fresh cream.
kateshomemadebutter.com

Pittsford Farms Dairy & Bakery
Pittsford, New York
An old-fashioned dairy producing fine buttermilk for over a century.
facebook.com/PittsfordFarmsDairyBakery

BAKE WITH BUTTERMILK

In this issue, don't miss:

Cherry Crumb Cake, page 42
Peach Almond Cake, page 56
Italian Plum-and-Parmesan Scones, page 79
Amaretto Boston Cream Pie, page 108

Bourbon-Braised Pineapple Doughnuts
page 31

DEEP-FRIED doughnut DELIGHTS

EVEN THE FANCIEST OF FRENCH PASTRIES HAVE A HARD T ME HO_DING THE R OWN W TH THIS RING-SHAPED TREAT. FROM CLASS C TO CAKE TO OLD FASH ONED, THESE ARE OUR FAVORITE DOUGHNJTS OF SUMMER.

PHOTOGRAPHY BY WILLIAM D CKEY / REC PE DEVE.OPMENT AND FOOD STYLING BY ELIZABETH STRINGER / STYL NG BY MARY BETH JONES

PRO TIP

When checking for doneness in a cake doughnut, look for a cracked top. This indicates that the doughnut has expanded while frying, which gives you that cakey crumb.

Sweet Corn and Pepper Jelly Old-Fashioned Doughnuts
page 32

PRO TIP
Let doughnuts cool for 15 minutes before glazing. If they're too warm, the glaze will just run off the sides.

BOURBON-BRAISED PINEAPPLE DOUGHNUTS

Makes about 18

Our adult version of a classic doughnut receives a little help from the Bluegrass State's signature spirit. We braise fresh pineapple in a brown sugar-bourbon sauce for a tangy, boozy glaze.

- ¼ cup (57 grams) unsalted butter
- 2 cups plus 3 tablespoons (525 grams) whole milk
- ¼ cup (56 grams) vegetable oil
- 3 large eggs (150 grams), lightly beaten
- 2 tablespoons (18 grams) plus ⅛ teaspoon active dry yeast
- 7⅛ cups (931 grams) bread flour
- ¾ cup plus 2 tablespoons (174 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt
- Peanut oil, for frying
- Bourbon-Braised Pineapple Glaze (recipe follows)

1. In a small saucepan, melt butter over medium-low heat. Whisk in milk, oil, and eggs; cook until mixture registers between 100°F (38°C) and 110°F (43°C) on an instant-read thermometer. Remove from heat, and transfer to the bowl of a stand mixer fitted with the dough hook attachment. Whisk in yeast, and let stand for 10 minutes

2. In a large bowl, stir together flour, sugar, and salt. With mixer on medium-low speed, gradually add flour mixture to yeast mixture in large spoonfuls. Increase mixer speed to medium-high, and beat until dough is smooth and pulls away from sides of bowl, 10 to 15 minutes. Spray a large bowl with cooking spray. Place dough in bowl, and spray dough with cooking spray. Cover lightly with plastic wrap, and refrigerate for 1 hour.

3. Line 2 rimmed baking sheets with parchment paper, and spray with cooking spray.

4. Punch down dough. On a lightly floured surface, turn out dough. Lightly dust top of dough with flour, and roll to ½-inch thickness. Using a 3-inch doughnut cutter dipped in flour, cut dough. Lightly brush off any excess flour. Place 2 inches apart on prepared pans. Lightly spray top of doughnuts with cooking spray, and cover with plastic wrap. Let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 60 minutes.

5. In a large stockpot or deep fryer, pour oil to a depth of 4 inches, and heat over medium heat until a deep-fry thermometer registers 350°F (180°C). Fry 2 doughnuts at a time for 15 seconds. Using skewers or a spider skimmer, turn doughnuts, and fry for 80 seconds per side, turning once. Remove using a slotted spoon or spider skimmer. (The oil needs to maintain a temperature of 350°F/180°C. After frying the first batch, let oil return to correct temperature before frying the second batch.) Dip doughnuts in Bourbon-Braised Pineapple Glaze. Let dry on a wire rack. These doughnuts are best eaten while fresh and warm. Store in an airtight container for up to 1 day. Reheat in the microwave for 10 seconds before eating.

Bourbon-Braised Pineapple Glaze

Makes 3 cups

- ¼ cup (55 grams) firmly packed dark brown sugar
- ¼ cup (60 grams) bourbon
- 1½ tablespoons (31.5 grams) honey
- 1½ cups (235 grams) peeled, cored, and diced medium-ripe pineapple
- 2½ cups (300 grams) confectioners' sugar

1. Preheat oven to 400°F (200°C).

2. In an ovenproof skillet, whisk together brown sugar, bourbon, and honey. Stir in pineapple.

3. Bake for 30 minutes, stirring every 10 minutes. Let cool for 5 minutes.

4. Transfer mixture to the container of a blender, and blend until smooth. Place in a large bowl, and whisk in confectioners' sugar. Use immediately, or cover and refrigerate for up to 3 days. Reheat over a double boiler before using.

TRIPLE BERRY CAKE DOUGHNUTS

Makes about 24

A cake doughnut done correctly has a tender interior—denser than a yeast-raised doughnut—with a slightly crunchy, cracked exterior. Tiny flecks of baked-in blueberry and strawberry brighten up the cakey crumb.

- 6½ cups (813 grams) all-purpose flour
- ⅔ cup (133 grams) granulated sugar
- 2 tablespoons (30 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ cup (113 grams) unsalted butter, melted
- 2 cups (340 grams) frozen blueberries
- 1 cup (170 grams) diced fresh strawberries
- ¾ cup (180 grams) whole milk
- 2 large eggs (100 grams), lightly beaten
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- Peanut oil, for frying
- Blackberry Glaze (recipe follows)
- White Glaze (recipe follows)
- Garnish: crushed freeze-dried strawberries

1. In a large bowl, stir together flour, sugar, baking powder, and salt. Add melted butter, stirring until mixture is crumbly.

2. In the container of a blender, combine blueberries, strawberries, milk, eggs, and extracts. Pulse a few times until berries have turned the milk purple and only small bits of berries remain. Stir berry mixture into flour mixture, bringing dough together with a spoon. (Dough will be very loose.) Shape dough into a ball.

3. Line 2 rimmed baking sheets with parchment paper, and spray with cooking spray. On a heavily floured surface, roll dough to ½-inch thickness. Using a 3-inch doughnut cutter dipped in flour, cut dough, rerolling scraps as necessary. Place on prepared pans. Lightly brush off any excess flour.

4. In a large stockpot or deep fryer, pour oil to a depth of 4 inches, and heat over medium-high heat until a deep-fry thermometer registers 375°F (190°C). Working in batches, fry doughnuts, turning each after it rises to the surface, about 80 seconds per side. Remove using a slotted spoon or spider skimmer. (The oil needs to maintain a temperature of 375°F/190°C. After frying the first batch, let oil return to correct temperature before frying the second batch.) Dip doughnuts in Blackberry Glaze. Let dry on a wire rack. Drizzle with White Glaze, and garnish with freeze-dried strawberries, if desired. Store in an airtight container at room temperature for up to 1 day.

Note: *The key to a soft cake doughnut is not overworking the dough.*

Blackberry Glaze

Makes about 2 cups

- 2 cups (340 grams) fresh blackberries
- 2 teaspoons (10 grams) fresh lemon juice
- 4 cups (480 grams) confectioners' sugar

1. In a small saucepan, combine blackberries and lemon juice over medium heat. Cook for 10 minutes, stirring occasionally. Remove from heat, and lightly mash berries. Strain through a fine-mesh sieve into a large bowl, pressing on berries with the back of a spoon to release juices. Add confectioners' sugar, 1 cup (120 grams) at a time, whisking until combined. If glaze starts to set, microwave in 10-second intervals until fluid. Use immediately, or cover and refrigerate for up to 5 days.

White Glaze

Makes 1 cup

- 1 cup (120 grams) confectioners' sugar
- 3 tablespoons (45 grams) whole milk

1. In a small bowl, whisk together confectioners' sugar and milk. Place in a plastic piping bag fitted with a small round tip. Use immediately, or cover and refrigerate for up to 5 days.

SWEET CORN AND PEPPER JELLY OLD-FASHIONED DOUGHNUTS

Makes about 24

Filled with fresh grated corn and dipped in a Pepper Jelly Glaze, this savory doughnut tastes like summertime. This old-fashioned doughnut is similar to the cake style, but with a bit more crunch on the outside and an irregular shape. Those ridges and nooks make the perfect vessel for soaking up the glaze.

- 3 tablespoons (42 grams) unsalted butter
- 1¼ cups (250 grams) granulated sugar
- 5 large egg yolks (93 grams)
- 1¼ cups (300 grams) sour cream
- ⅓ cup (80 grams) grated fresh corn
- 3 cups (300 grams) cake flour
- 2⅓ cups plus 1 tablespoon (300 grams) all-purpose flour
- ¼ cup (75 grams) yellow cornmeal
- 1 tablespoons (15 grams) baking powder
- 1 tablespoon (9 grams) kosher salt
- Peanut oil, for frying
- Pepper Jelly Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and egg yolks at high speed until fluffy and pale in color, about 2 minutes. Reduce mixer speed to medium. Add sour cream and corn, and beat until smooth, 1 to 2 minutes.
2. In a large bowl, whisk together flours, cornmeal, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to corn mixture, beating just until combined after each addition.
3. Line a medium bowl with plastic wrap, and lightly spray with cooking spray. Transfer dough to prepared bowl. Spray top of dough with cooking spray. Cover with plastic wrap, and refrigerate for at least 1 hour or up to 1 day.
4. Line 2 rimmed baking sheets with parchment paper, and spray with cooking spray.
5. Dust top of dough with flour, and turn out onto a lightly floured surface. Lightly dust top of dough with flour, and roll to ½-inch thickness. Using a 3-inch doughnut cutter dipped in flour, cut dough, rerolling scraps as necessary. Place 2 inches apart on prepared pans. Lightly brush off any excess flour. Lightly spray top of doughnuts with cooking spray, and cover with plastic wrap. Refrigerate for 30 minutes.
6. In a large stockpot or deep fryer, pour oil to a depth of 4 inches, and heat over medium heat until a deep-fry thermometer registers 350°F (180°C). Working in batches, fry doughnuts, turning each after it rises to the surface, about 80 seconds per side. Remove using a slotted spoon or spider skimmer. (The oil needs to maintain a temperature of 350°F/180°C. After frying the first batch, let oil return to correct temperature before frying the second batch.) Let cool for 15 minutes. Drizzle with Pepper Jelly Glaze. Let stand on a wire rack until dry.

Note: *Frying these at a lower temperature gives them the rough, cracked exterior characteristic of an old-fashioned doughnut.*

Pepper Jelly Glaze

Makes about 3 cups

- ⅔ cup (160 grams) whole milk
- ½ cup (160 grams) red pepper jelly
- ½ teaspoon (1 gram) ground red pepper
- ½ teaspoon (1 gram) ground white pepper
- 6 cups (720 grams) confectioners' sugar

1. In the top of a double boiler, whisk together milk, pepper jelly, red pepper, and white pepper until jelly is melted. Whisk in confectioners' sugar, 1 cup (120 grams) at a time. Cook over simmering water until glaze is viscous and slightly see-through. Use immediately, or cover and refrigerate for up to 5 days.

Cherry ON TOP

AT THE PEAK OF CHERRY SEASON, RED REIGNS SUPREME IN OUR KITCHEN. THIS TINY SUPERFOOD IS THE STAR OF EVERYTHING FROM BISCOTTI AND BAGELS TO CAKE AND COOKIES.

PHOTOGRAPHY BY MARCY BLACKSHPSON / RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES / STYLING BY SIDNEY BRAGIEL

Sour Cherry Shortbread Linzer Cookies
page 40

Cherry Crumb Cake
page 42

cover recipe

Cherry-Hazelnut
Shekerburas

CHERRY-HAZELNUT SHEKERBURAS

Makes 14

Shekerbura is a traditional sweet pastry hailing from Azerbaijan, a country located at the crossroads of Southwest Asia and Southeastern Europe. We added cherry and Frangelico to the dessert's standard filling of ground nuts and sugar. Yeasted dough lets the pastry's surface serve as a palette for intricate, textured patterns. We love how the thin, elevated ridges turn a deep golden brown while baking for even more visual contrast.

- 2⅔ cups (334 grams) all-purpose flour
- ⅔ cup (150 grams) unsalted butter, softened
- ½ cup (48 grams) hazelnut meal
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground black pepper
- ½ cup (120 grams) sour cream
- 2 large egg yolks (37 grams)
- 1½ teaspoons (4.5 grams) kosher salt
- 2 tablespoons (30 grams) warm whole milk (105°F/40°C to 110°F/43°C)
- 1 tablespoon (12 grams) granulated sugar
- ½ teaspoon (1 gram) instant yeast
- 1 large egg (50 grams)
- 1 teaspoon (5 grams) water
- Cherry Frangelico Filling (recipe follows)

1. In a large bowl, combine flour, butter, hazelnut meal, cinnamon, and pepper. Rub with fingertips until well combined. Set aside

2. In a small bowl, stir together sour cream, egg yolks, and salt. In another small bowl, combine warm milk, sugar, and yeast. Let stand until slightly bubbly, about 2 minutes.

3. Add yolk mixture and yeast mixture to flour mixture; stir until combined. Turn out dough onto a lightly floured surface, and knead until smooth, about 2 minutes. Return to bowl; cover with plastic wrap, and let rest for 30 minutes.

4. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

5. In a small bowl, whisk together egg and 1 teaspoon (5 grams) water. Divide dough into 14 equal pieces. Working with one piece at a time, shape each piece into a 4½-inch round. Brush edges with egg wash. Spoon Cherry Frangelico Filling into center of each round, dividing evenly among rounds. Fold dough over filling, and crimp edges as desired. Place on prepared pans.

6. Using a straight fondant crimper, pinch a row of lines ¼ inch apart into top of crust at a 45-degree angle. Repeat rows 2 more times, rotating direction of lines by 180 degrees each time. Using a paring knife, cut 2 small vents in top of each shekerbura, and brush lightly with egg wash.

7. Bake until crust is lightly golden and fruit is bubbly, 20 to 25 minutes. Let cool completely. Store in an airtight container for up to 1 day.

Cherry Frangelico Filling

Makes about 1¼ cup

- ⅔ pound (302 grams) cherries, pitted
- ⅔ cup (147 grams) firmly packed light brown sugar
- ½ cup (64 grams) dried cherries
- 2 tablespoons (16 grams) cornstarch
- 1 tablespoon (2 grams) lemon zest
- 1 tablespoon (15 grams) fresh lemon juice
- 1 tablespoon (15 grams) Frangelico
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground black pepper
- ¼ teaspoon ground cinnamon

1. In a medium saucepan, combine all ingredients. Cook over medium-low heat until cherries have released their juices, about 2 minutes. Increase heat to medium, and cook, stirring occasionally, until juices have thickened, 5 to 7 minutes. Remove from heat, and let cool completely. Refrigerate in an airtight container for up to 3 days.

PRO TIP

A *maqqash*, a pastry tong with serrated tips, is traditionally used to create the designs in the dough before baking. We used a fondant crimper, which can be found at most craft stores or large online retailers.

PICKLED CHERRY BOMBS

Makes 16

These little pockets of dough pack explosive flavor. Inspired by Milk Bar founder Christina Tosi's famous Bagel Bomb creation, each savory orb offers all the chew and salty, crusty goodness of a regular bagel, but with an epic epicenter: a sour pickled cherry thickly coated in rich mascarpone, cream cheese, and fried garlic.

- 4 cups (508 grams) bread flour
- 1½ cups (360 grams) warm water (105°F/40°C to 110°F (43°C)
- 1 tablespoon (6 grams) instant yeast
- 1 tablespoon (21 grams) molasses
- 2 teaspoons (6 grams) kosher salt
- 8 cups (1,920 grams) plus 1 teaspoon (5 grams) water, divided
- ¼ cup (60 grams) baking soda
- 2 tablespoons (42 grams) honey
- 1 tablespoon (12 grams) granulated sugar
- Pickled Cherry Cheese Balls (recipe follows)
- 1½ teaspoons (4.5 grams) sesame seeds
- 1½ teaspoons (4.5 grams) poppy seeds
- 1 teaspoon (3 grams) fennel seeds
- 1 teaspoon (2 grams) garlic salt
- 1 teaspoon (2 grams) diced onion flakes
- ½ teaspoon (1.5 gram) sea salt
- 1 large egg (50 grams)

1. In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, 1½ cups (360 grams) warm water, yeast, molasses, and salt at medium-low speed for 10 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in warm, draft-free place (75°F/24°C) until almost doubled in size, 1 to 1½ hours.
2. Divide dough into 16 (2-ounce) pieces, and shape into balls. Cover loosely with plastic wrap, and let rest for 30 minutes.
3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
4. In a large stockpot, bring 8 cups (1,920 grams) water, baking soda, honey, and sugar to a boil over medium-high heat. Pull and shape dough balls into 3½-inch disks, like a pizza. Place a frozen Pickled Cherry Cheese Ball in center of each disk; bring edges up, and pinch together. Roll dough between hands to smooth out ball and ensure edges are sealed. Working with 4 balls at a time, lower balls into poaching liquid. Boil for 1 minute, turning halfway through. Transfer to prepared pans.
5. In a small bowl, whisk together sesame seeds, poppy seeds, fennel seeds, garlic salt, onion flakes, and sea salt. In another small bowl, whisk together egg and remaining 1 teaspoon (5 grams) water. Brush top of each ball with egg wash, and sprinkle with topping.
6. Bake until light golden, 20 to 25 minutes. Let cool slightly; serve warm.

Pickled Cherry Cheese Balls

Makes 16

- 1 tablespoon (14 grams) olive oil
- 1 tablespoon (10 grams) minced garlic
- ½ cup (112 grams) cream cheese, softened
- ½ cup (112 grams) mascarpone cheese, softened
- ½ teaspoon chopped fresh basil
- ½ teaspoon chopped fresh oregano
- ½ teaspoon chopped fresh thyme
- ½ teaspoon (1.5 grams) kosher salt
- 16 Pickled Cherries (recipe follows)

1. In a small saucepan, heat oil over medium heat. Add garlic; cook until golden, 2 to 3 minutes. Remove from heat, and let cool completely.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat garlic, cream cheese, mascarpone, basil, oregano, thyme, and salt at medium speed until combined.
3. Pat Pickled Cherries dry with a paper towel. Working with one at a time, coat Pickled Cherries with cheese mixture, rolling between hands to create well-rounded balls. Freeze in an airtight container for at least 2 hours or up to 1 week.

Pickled Cherries

Makes 1 quart

- ½ pound (227 grams) cherries, pitted
- ¾ cup (180 grams) distilled white vinegar
- ⅓ cup (67 grams) granulated sugar
- ½ tablespoon (4.5 grams) kosher salt
- 1 strip orange zest
- 1 cinnamon stick
- ½ teaspoon (1 gram) black peppercorns
- ½ teaspoon (1 gram) crushed red pepper

1. Place cherries in a 1-quart jar.
2. In a small saucepan, bring vinegar and all remaining ingredients to a boil over medium heat. Reduce heat to medium-low, and simmer for 10 minutes. Remove from heat, and let cool for 10 minutes.
3. Strain mixture through a fine-mesh sieve over cherries, discarding solids. Cherries should be completely submerged under liquid. If not completely submerged, top off with more vinegar. Let cool completely. Cover and refrigerate for at least 30 minutes and up to 1 month.

SOUR CHERRY SHORTBREAD LINZER COOKIES

Makes 12

These are the best sandwich cookies you'll make this summer. A tiny bit of citric acid in the cookie dough creates a zesty sour cherry flavor, which balances out the buttery shortbread cookies.

- ¾ cup (170 grams) unsalted butter, softened
- ½ cup (60 grams) confectioners' sugar
- ¼ teaspoon (1 gram) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (1.5 grams) citric acid
- ¼ teaspoon kosher salt
- 2 tablespoons (24 grams) granulated sugar
- ¼ cup (80 grams) cherry preserves

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and vanilla at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl
2. In a medium bowl, sift together flour, citric acid, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating until combined. Divide dough in half, and wrap in plastic wrap. Refrigerate for at least 2 hours or overnight.
3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
4. On a lightly floured surface, roll half of dough to ⅛-inch thickness. Using a 2½-inch fluted round cutter, cut dough into 12 cookies, rerolling scraps only once. Repeat with remaining dough. Using a 1-inch fluted round cutter, cut centers from half of cookies. Place 1 inch apart on prepared pans. Sprinkle cookies with granulated sugar.
5. Bake until just set, 8 to 10 minutes. (Be careful not to overbake, or cookies will look speckled.) Let cool completely on pans. Spread about 1 teaspoon cherry preserves on flat side of all solid cookies. Place cookies with cutouts, flat side down, on top of preserves. Bake 2 minutes more. Let cool completely. Store in an airtight container at room temperature for up to 5 days.

Candied Cherry, Date, and Pistachio Biscotti

CANDIED CHERRY, DATE, AND PISTACHIO BISCOTTI

Makes 14

With a little cherry brandy and candied cherries, this twice-baked Italian treat gets a double dose of cherry flavor. Chopped pistachios and sea salt flakes offset the sweet and lend the perfect amount of crunch. Dunk these in your coffee for the ultimate biscotti experience.

- 1 cup (200 grams) granulated sugar
- ½ cup (113 grams) unsalted butter, melted and cooled
- 3 tablespoons (45 grams) cherry brandy
- 1 teaspoon (4 grams) vanilla extract
- Candied Cherries (recipe follows)
- ½ cup (64 grams) chopped dates
- ½ cup (57 grams) chopped pistachios
- 4 large eggs (200 grams), divided
- 2¼ cups (344 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¼ teaspoon kosher salt
- 1 teaspoon (5 grams) water
- 2 tablespoons (24 grams) turbinado sugar
- 1 tablespoon (9 grams) sea salt

1. In a large bowl, stir together granulated sugar, melted butter, cherry brandy, and vanilla. Add Candied Cherries, dates, pistachios, and 3 eggs (150 grams), stirring to combine.
2. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to sugar mixture, stirring just until combined. Cover and refrigerate for 30 minutes
3. Preheat oven to 350°F (180°C).
4. On a lightly floured surface, shape dough into a 14x8-inch rectangle. Place on an ungreased baking sheet.
5. In a small bowl, whisk together 1 teaspoon (5 grams) water and remaining 1 egg (50 grams). Brush egg wash onto dough. Sprinkle with turbinado sugar and sea salt.
6. Bake until pale golden, about 30 minutes. Carefully transfer loaf to wire racks to let cool for 15 minutes. Using a serrated knife, cut loaf into 1-inch slices. Return to baking sheets, cut side down. Bake until golden, about 15 minutes more, turning slices halfway through baking. Transfer to wire racks to let cool completely. Store in an airtight container for up to 4 days.

Candied Cherries

Makes 1 cup

- ½ pound (227 grams) cherries, pitted and chopped
- ½ cup (100 grams) granulated sugar
- ½ cup (120 grams) fresh lemon juice
- ½ cup (120 grams) water

1. In a medium saucepan, combine all ingredients. Cook over medium heat, stirring frequently, until sugar is dissolved. Continue cooking until syrup is thick enough that it takes 2 seconds for liquid to close together when a spoon is passed through it, 30 to 35 minutes.
2. Preheat oven to 200°F (93°C). Line a baking sheet with parchment paper.
3. Transfer cherries to prepared pan, spreading to edges.
4. Bake until dry but tacky, 1½ to 2 hours. Refrigerate in an airtight container for up to 1 week.

CHERRY CRUMB CAKE

Makes 1 (8-inch) cake

Ditch the extravagant garnishes and towering layers for this simple and sophisticated one-layer cake that is guaranteed to impress. With a layer of cherries baked beneath the Ginger-Lime Crumb Topping, our elevated take on the cherry-limeade cake (a summertime classic) is even more beautiful after you cut into it. You'll get a juicy burst of cherry in every bite.

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon kosher salt
- ¼ cup (60 grams) whole buttermilk
- 1 pound (454 grams) cherries, pitted
- Ginger-Lime Crumb Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8-inch springform pan with baking spray with flour. Line pan with parchment paper, and spray pan again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts
3. In a medium bowl, whisk together flour, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula. Top with an even layer of cherries. Sprinkle with Ginger-Lime Crumb Topping.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Cover, and store at room temperature for up to 2 days, or refrigerate for up to 6 days.

Ginger-Lime Crumb Topping

Makes about 1 cup

- ¾ cup (94 grams) all-purpose flour
- ½ cup (100 grams) granulated sugar
- ⅓ cup (76 grams) unsalted butter, melted
- ¼ cup (28 grams) chopped pecans
- 2 teaspoons lime zest
- 1 teaspoon (2 grams) grated fresh ginger
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground cinnamon

1. In a small bowl, stir together all ingredients until mixture is crumbly. Use immediately, or refrigerate for up to 5 days.

2017 baker's DOZEN

THE ICON

THE BAGEL BUFF

THE MAKER

THE MILLING MASTER

THE EXPAT BLOGGER

THE TRAILBLAZER

THE CANELÉ QUEEN

THE INTERNATIONAL FOOD STAR

THE PIZZA PIONEER

THE ECO-INNOVATOR

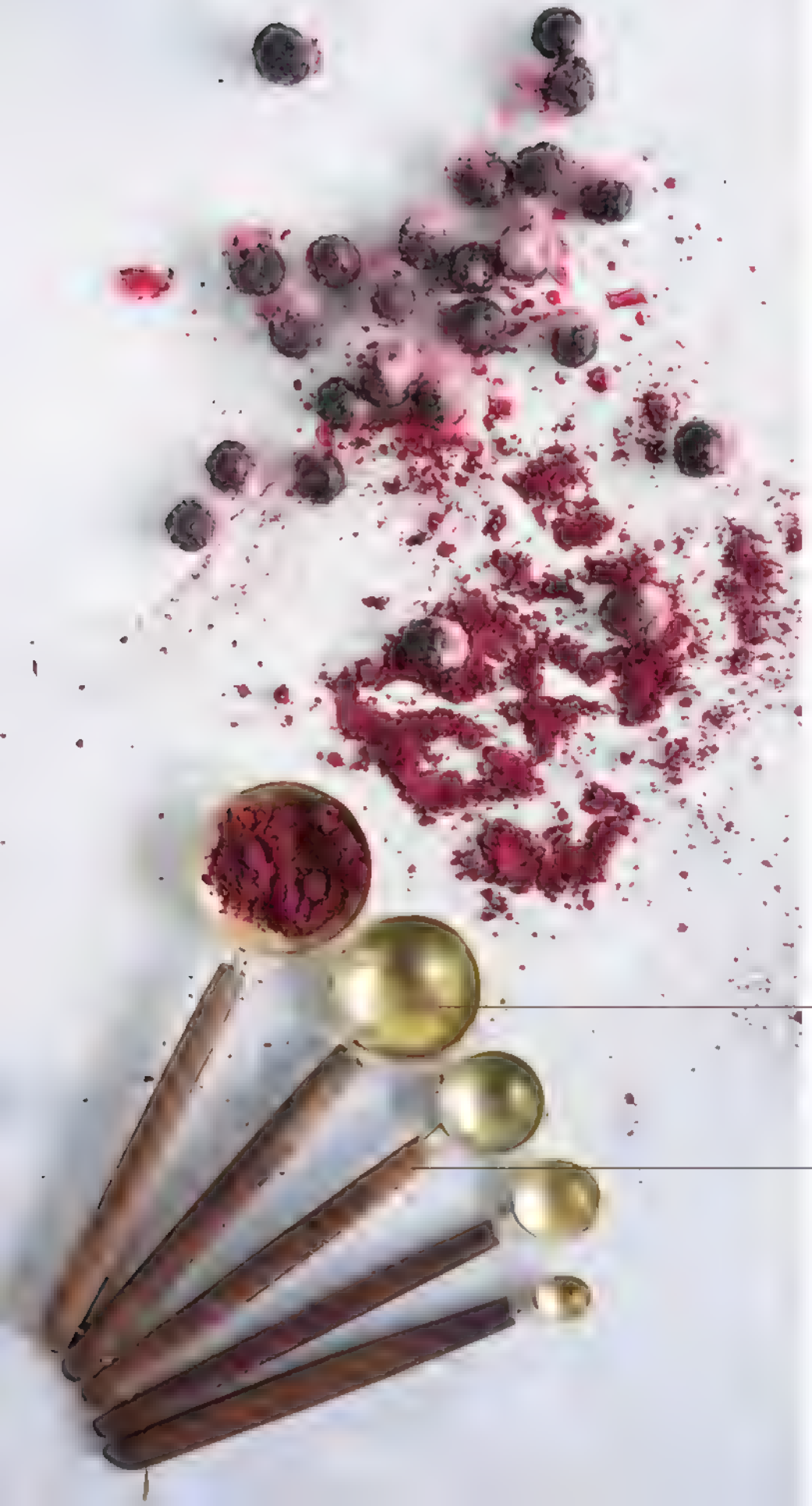
THE BOUNDARY PUSHER

THE HEALER

THE COMMUNITY-SUPPORTED BAKER

IN OUR ANNUAL BAKER'S DOZEN, WE BRING YOU TODAY'S TRAILBLAZERS WHO ARE CHANGING THE FUTURE OF BAKING FOR THE BETTER. FROM MILLERS AND MAKERS TO PHILANTHROPISTS AND PASTRY CHEFS, THESE ARE THE 13 NAMES YOU NEED TO KNOW.

BY SOPHIA JONES AND KYLE GRACE MILLS
ILLUSTRATIONS BY LARISSA TOMLIN



The Maker
ARON FISCHER

Facture Goods Co umb a, M ssou i
facturegoods com

From jam spreaders to café au lait bowls, Facture Goods owner and artist Aron Fischer brings an artist's eye to utilitarian kitchen tools. Using just his own two hands, he creates small batch kitchen wares and utensils with hardwoods, clay, and metal. Here, Aron gives us the scoop on what makes his products come to life.

EBONIZED BRASS & WOOD MEASJRING SPOONS

My goods are primitive modern The hammered brass bowl can be looked at as more clean and modern, while the wood handle is more primitive and rustically carved

THE BRASS: *I like the juxtaposition of different aesthetics, like brass and wood. Brass is awesome because it looks so Mid-Century modern when it's paired with wood in certain tones*

THE HANDLES *The handles are sealed with oil and beeswax Wooden spoons were the first kitchen utensil I started crafting by hand I've been working with wood my entire life, and spoons are particularly important to me because they are universal objects used in almost every culture around the world*

The Trailblazer
SARAH JONES GARIBALDI

Miss Jones Baking Co. | San Francisco, California
missjones.co

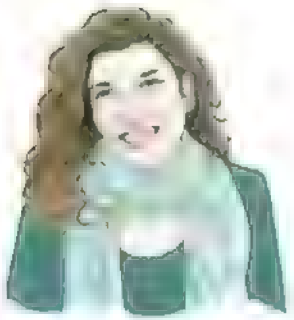
Sarah Jones Garibaldi, the founder and CEO of Miss Jones Baking Co., is a new kind of entrepreneur, bringing both science and a love for baking to the inventing process. She's your health-conscious, modern-day Betty Crocker. With organic ready-to-use frosting and baking mixes, Miss Jones Baking Co. is crushing all things conventional and revolutionizing your baking aisle with products home bakers can feel good about using. More importantly, Sarah is getting the world excited about baking. Customers go crazy for the company's playful baking swag that includes everything from colorful offset spatulas and temporary dessert tattoos to apparel with catchy baking-related phrases, which helped the company gain even more exposure when Martha Stewart and Snoop Dogg wore the "Bakers Gonna Bake" sweatshirt in a Super Bowl 2017 T-Mobile commercial. Sarah launched the company in October 2016, and in less than a year, 2,500 stores are already carrying the line.

Confetti Pop Mini Cake made with Miss Jones Organic Vanilla Cake Mix and Miss Jones Organic Confetti Pop Frosting

The Community-Supported Baker
DON GUERRA

Barrio Bread | Tucson, Arizona
barriobread.com

The only thing that Tucson locals love more than Don Guerra's dark-crusted, artisanal bread is the baker himself. Don's initial garage operation bloomed into a cult hit due to the devotion of what he calls a "tribe of bread lovers." His commitment to locally sourced wheat and flour goes beyond a desire for taste and quality. Don wants to inspire local pride and economic growth in the community that has so richly supported him. And while many other bakers around the country are moving in this positive direction, few have refined it in the way that Don has. He recently became the first recipient of a USDA Local Food Promotion grant, a $100,000 government-funded affirmation that what Don is doing goes above and beyond the local grain movement. "I want to make bread that offers a sort of terroir for Tucson, a real taste of what our land can yield. When you make bread like that, it becomes something we can all share. It becomes a taste of our city," Don says. Members of his devoted tribe agree—their city tastes great.



The Healer

NADEZHDA SAVOVA-GRIGOROVA

Bread Houses Network | Gabrovo, Bulgaria
breadhousesnetwork.org

For Dr. Nadezhda Savova-Grigorova, there's no greater healing process than kneading, shaping, and baking a loaf of bread. The therapeutic quality of bread making lies at the core of her global Bread Houses Network, a group of community centers that offer people of different backgrounds a common goal: to bake and break bread together. Nadezhda opened the first Bread House in her great-grandmother's home in Bulgaria in 2009. Today, there are physical Bread Houses in eight Bulgarian cities, and programs led by trained bakers in more than 15 countries. So why is bread making such effective therapy? Nadezhda claims it lies in its universality. "It inspires in people associations with the most valuable and, at the same time, most basic things in life," Nadezhda says. "I have led hundreds of community baking events around the globe. In all of these experiences I have seen people literally change in just an hour or two. Everyone leaves with a deeper understanding of our shared humanity."

The Milling Master

JENNIFER LAPIDUS

Carolina Ground | Asheville, North Carolina
carolinaground.com

A leader in today's local milling movement, Jennifer Lapidus brings the artisan treatment to grains. As the owner and operator of Carolina Ground, Jennifer is devoted to cold stone milling regional grains grown in the South, and in doing so, has facilitated lasting relationships between Southern farmers and bakers. Here, a few of Jennifer's favorite flours:

WHOLE WRENS ABRUZZ RYE FLOUR

Rye is such an interesting vibrant grain. When rye is roller milled industrially, it loses its body. Our mill was built in Austria, and I think there is a connection there between the large amount of rye Austrians eat and how well our mill grounds it. This rye is a Southern heritage variety that produces a bit darker and spicier results than other rye varieties grown in the North.

CREMA PASTRY FLOUR

This is our most refined flour. Cream colored with a tender, silky texture, it's best for making cakes, tortes, piecrusts, and flaky biscuits. We did a baking project where we made two pastries with the same recipe using industrial roller-milled flour on one pastry and our stone-milled flour on the other. Comparing the pastries side by side was like looking at a windowless room and a sunny day.

TRINITY BLEND

This one was born from a happy accident in the mill room. One day, I looked inside the hopper to see this beautiful blend of rye and soft wheat (pastry flour) and hard wheat (bread flour). We milled it. It turned out to be what I consider the perfect all-purpose flour. It delivers fuller flavor to cake and piecrust, and even pasta."

The Canelé Queen

MIKIKO YUI

miki | State Bird Provisions | San Francisco, California
statebirdsf.com | Instagram: miki.sf

Petite, delicately garnished, and imbued in a rich golden crust, Mikiko Yui's canelés are the harbingers of our new pastry obsession. She's not the only pastry chef baking canelés, but the magic of her canelé pop-up, miki, featured at San Francisco's Pinhole Coffee, resides in her signature playfulness. Filled, garnished, and even served upside down, her canelés represent a master's tongue-in-cheek interpretation of a classic. Take her Matcha Canelé. Infused with the popular green tea, filled with cherry blossom cream cheese, and topped with California strawberries, this custard offers a unique blend of French technique, American produce, and Japanese flavors. She uses the traditional French pastry as a vessel to merge her two cultures: her childhood in rural Ehime, Japan, and her adult career in San Francisco as head pastry chef at Michelin-starred State Bird Provisions. We like to think of it as the American Dream, in one decadent bite.

The Boundary Pusher

ALI IMDAD

Cocoa | Birmingham, United Kingdom
cocoapatisserie.co.uk

Contrary to expectations, or rather in spite of them, Ali Imdad is a baker. Of the 14,000 people who applied for Season 4 of *The Great British Bake Off*, Ali, a British-Pakistani amateur baker from a conservative family, might have been the only contestant who tried out just to embarrass his brothers. Competing on Britain's most popular baking show is considered a high achievement by many, but was a point of mockery within Ali's home. "There's this assumption, particularly amongst Asian men, that baking is a feminine pastime," he says. Since his *GBBO* stint in 2013, Ali continues to challenge restrictive perceptions within the British mainstream and his own community of exactly who can be a baker—a man, a Muslim, anyone. For Ali, the best way to change the status quo is to lead the pack. Last winter he launched Cocoa, a chocolate-centric pâtisserie that's already the toast of Birmingham, England.

The Expat Blogger
FRANK BARRON

Cake Boy in Paris | Paris, France
cakeboyparis.com

When he moved from San Francisco to France in 2012, Frank Barron began baking the cake recipes of his childhood, simple cinnamon Bundts and hummingbird cakes, and blogging as a way to find comfort in a foreign place. Now, with these American-style classics, he has become one of the most in-demand cake bakers in Paris, the pastry capital of world, where it is difficult to find these cakes unless you make them yourself, Frank explains. He narrates his baking and Parisian adventures on his blog, which also provides a dual service as a travel site. Here are Frank's top tips on blogging and finding your groove in a foreign place

ON BUILDING A SUCCESSFUL BAKING BLOG

Write about what you love to bake. That honesty always shines through. Although I live in France, I still love baking a classic vanilla layer cake with buttercream frosting most

ON NAVIGATING THE PARIS PASTRY SCENE

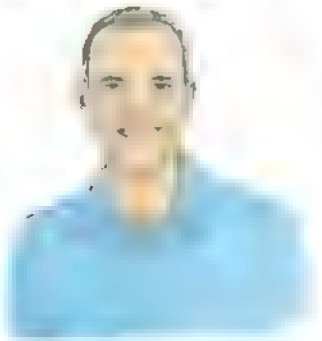
Embrace the 'gourmand' lifestyle and eat your way through Paris. Some of the most amazing friends I've made since moving came from striking up conversations at cafes and pastry shops. You have to put yourself out there

ON THE EVOLUTION OF CAKE BOY

Listen to what people tell you that you are good at, and go with it! When I first moved to Paris five years ago, I didn t know a single person here. As I started to make new connections in the city, I began hosting afternoon cake parties as a way to bond with newfound friends. The rest was history

The Pizza Pioneer
ANDRIS LAGSDIN

Baking Steel | Cohasset, Massachusetts
bakingsteel.com



Andris Lagsdin's revolutionary product, the Baking Steel, is a pre-seasoned 15-pound, 16x14-inch slab of recycled steel that gives pizza and bread exceptionally crisp, perfectly charred crust. It's a game changer for home pizza cooks. Here, Andris shares pizza memories that guided his obsession for the perfect crust.

MY FIRST MIND-BLOWING PIZZA MOMENT *occurred when I was 10 years old at this little hole-in-the-wall restaurant called Mario's somewhere between New Hampshire and Boston. Mario was a first-generation Italian, and it was a red-sauce-on-everything kind of place. The pizza had a super-thick crust (I had to cut it with a fork and knife) and was loaded with sauce with just enough garlic and sweetness. I was hooked.*

I FELL IN LOVE WITH NEAPOLITAN PIZZA *in Boston 15 or 20 years ago when I was cooking for Todd English at Figs restaurant, where he used a lot of water in his dough to make it incredibly thin and crispy. It was awe-inspiring to master the craft of the Neapolitan pie. You could sense the power in this pizza from the smiles on the customers' faces when we'd serve it to them.*

THE BAKING STEEL WAS BORN *when I first baked amazing crust on a piece of scrap steel I brought home from the steel company where I work. I read an article on Nathan Myhrvold, the author of Modernist Cuisine. When asked how to create Neopolitan-style pizza at home, he said 'Google your local steel shop.' It was like someone took a baseball bat to my head. I thought you needed a wood-fired oven to make great pizza at home, but when I used a piece of steel, I had this unbelievably crispy bottom in less time than with any stone I'd used. I knew this was a product I needed to bring to life.*

The Bagel Buff
DIANNA DAOHEUNG

Black Seed Bagels | New York, New York
blackseedbagels.com

New Yorkers line the block at Brooklyn's Black Seed Bagels waiting hours for a taste of Dianna Daoheung's signature Montreal-New York hybrid bagel. New York's best bagel? We wouldn't want to start any riots. But no one can deny that Dianna's revolutionary approach to bagels is changing the game. Here, she shares her formula for the bagel holy grail with us.

3 PARTS MONTREAL

- Shaped small *(a conservative 13 inch circumference)* with a larger hole *(2 inches at its widest)*
- Boiled in honey water
- Baked in a wood-fired oven

+

2 PARTS NEW YORK

- Higher salt content
- No eggs in the batter

DIANNA DAOHEUNG'S BLACK SEED BAGEL: a sweeter, smaller bagel than the traditional New York one, but lighter and saltier than the Montreal version.

The International Food Star
DONAL SKEHAN

Blogger, Author, and TV Personality | Los Angeles, California
donalskehan.com

Donal Skehan is rapidly becoming one of the most-followed figures in European cooking. With six cookbooks (his most recent is *Eat. Live. Go.*) and new recipes and tutorials on his blog and Youtube channel every week, he's brought Irish baking into the public spotlight and glamorized it. A former pop star, Donal transitioned into food in 2009 and caters to a new generation of professionals who want approachable, efficient recipes that yield high-quality results. Here's a glimpse into the world of this rising food star.

FAVORITE IRISH BAKED GOOD: *I have two. The first is more traditional, an Irish Barmbrack. It's similar to a tea cake. My second favorite, the Chocolate Guinness Cake, is more modern with an Irish theme. I make it for every St. Patrick's Day—the Guinness makes the most decadent dark chocolate cake.*

GO-TO DESSERT FOR ENTERTAINING: *Chocolate Lava Cake. I make it in a big serving dish, and everyone takes big spoonfuls of this molten chocolate mess and puts it over ice cream.*

MUST-VISIT DUBLIN BAKERY: *The Brown Hound Bakery is this beautiful little bakery right outside the city. The cakes are displayed like they are in a natural history museum. Warm spotlights illuminate every magnificent cake, and each rests on a gorgeous stand underneath a glass dome. No stand or cake is alike.*

BAKING TUNES: *My go-to lately has been the jazz playlists on Spotify. I like to light a few candles and bring the mood down. João Gilberto is always relaxing.*

FAVORITE FOOD DESTINATION: *Vietnam. Hands down. Every street corner is teeming with food, and people talking about and eating it. I remember tasting my first bánh mì sandwich on a rice flour baguette. It was loaded with pâté, spicy pickled vegetables, lots of cilantro, and perfectly crispy pork belly. I dove into it.*

TOP TIP FOR HOME BAKERS: *Frosting can usually save the day.*

The Eco-Innovator
SARAH KAECK

Bee's Wrap | Bristol, Vermont
beeswrap.com

Like all good ideas, Sarah Kaeck's Bee's Wrap, a reusable eco-friendly alternative to plastic wrap, started as a solution to a problem. How could she keep her bread fresh, beyond its two-day shelf life? "Paper and bread boxes wouldn't keep it fresh enough, and plastic bags were a waste of resources," Sarah recalls. Inspired by the storage system once used by Egyptians, Sarah's perfected product combines beeswax with organic cotton to create her innovative wrap. In order to meet increasing demand, Sarah moved her home operation to a factory in Bristol, Vermont, and assembled a team of women as savvy as she is to run it. One of our favorite variations is the Baguette Wrap, sheets marked with Sarah's signature honeycomb and bee print and measured to the dimensions of a baguette loaf.

The Icon
DOMINIQUE ANSEL

Dominique Ansel Bakery | Worldwide
dominiqueansel.com

In February, what many have long suspected became official: Dominique Ansel is the World's Best Pastry Chef (according to the critics behind the World's 50 Best Restaurants). But in classic form, this James Beard Award-winning baker and inventor of the revolutionary Cronut® isn't content to rest on his laurels. "I always tell myself and my team, 'Don't let the creation kill the creativity,'" Dominique says. Beyond inventing a new breed of hybrid pastries, Dominique looks to inspire a modern class of pastry chefs. "There's a generation of chefs now who have only ever been taught to replicate," Dominique says. "I push my team to think about food differently, to create and think about how to present something in a different way." Dominique's experimentation has led to a reinvigoration of pastry culture that is rapidly maturing into a full-blown renaissance. Keeping the creative process fresh doesn't just mean changing the menu every six weeks or never repeating a flavor of Cronut®. For Dominique, it means global expansion with new bakeries in Tokyo and London, and a fearless dive into uncharted territory with the announcement for his first restaurant, set to open Fall 2017 in Los Angeles. The future of pastry is in well-qualified —and well-floured —hands.

ON CLOUD 9x13

THIS SUMMER, REV YOUR 9X13 PAN TO FULL THROTTLE WITH OUR ELEVATED, CROWD-PLEASING DESSERTS THAT PROVE PRACTICAL CAN STILL BE PRETTY

PHOTOGRAPHY BY STEPHANIE STEELE
RECIPE DEVELOPMENT AND FOOD STYLING BY VANESSA ROCCHIO

PEACH ALMOND CAKE

Makes 8 servings

Fresh, juicy peach halves give this vanilla and buttermilk cake bursts of color and concentrated sweet-tart flavor, while the addition of brandy to the homemade marzipan lends just the right amount of kick.

- 1 cup (286 grams) Brandy Almond Marzipan (recipe follows), room temperature
- 6 medium fresh peaches (900 grams)
- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 3 large eggs (150 grams)
- 1 tablespoon (18 grams) vanilla bean paste
- 2¼ cups (313 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (240 grams) whole buttermilk
- ½ cup (57 grams) sliced almonds

1. Prepare Brandy Almond Marzipan. Preheat oven to 350°F (180°C). Line a 9x13-inch baking pan with parchment paper, letting excess extend over sides of pan. Spray pan with baking spray with flour.
2. Peel and cut peaches in half, removing pit. Cut each peach half into 5 slices.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and Brandy Almond Marzipan at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at time, beating well after each addition. Beat in vanilla bean paste.
4. In a medium bowl, whisk together flour, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan. Place peaches cut side down on top of batter. Sprinkle with almonds.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 50 minutes. Using excess parchment as handles, remove from pan. Serve warm or at room temperature.

Brandy Almond Marzipan

Makes about 1¾ cups

- 2 cups (240 grams) confectioners' sugar
- 2 cups (192 grams) superfine bleached almond flour
- 3 tablespoons (45 grams) brandy
- 2½ tablespoons (35 grams) cold unsalted butter, cubed
- 1 large egg white (30 grams)
- 1½ teaspoons (9 grams) vanilla bean paste

1. In the work bowl of a food processor, place confectioners' sugar and almond flour; process until combined. Add brandy, butter, egg white, and vanilla bean paste; process until mixture comes together. (Mixture will be softer than a typical marzipan.) Brandy Almond Marzipan will keep refrigerated for up to 1 week.

BLACKBERRY JAM BARS

Makes 8 to 10 servings

Grating then freezing this dough before baking creates little air pockets that give the bars a crumbly texture, which contrasts nicely with the smooth jam center. Give these a generous dusting of confectioners' sugar, and serve right out of your 9x13.

- 2 cups (454 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 4 large egg yolks (74 grams)
- 2 teaspoons (8 grams) vanilla extract
- 4 cups (500 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ¼ teaspoon kosher salt
- 1 cup Blackberry Jam (recipe follows)
- ¼ cup (30 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla
2. In a large bowl, whisk together flour, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined. Divide dough into 4 pieces, and wrap in plastic wrap. Refrigerate for 1 hour.
3. Preheat oven to 350°F (180°C). Line a 9x13-inch baking pan with parchment paper, letting excess extend over sides of pan. Spray pan with baking spray with flour.
4. Grate 2 pieces of dough using the large holes of a box grater, and spread over bottom of prepared pan in an even layer. Press down gently. Freeze for 10 minutes. Grate remaining dough, and place on a baking sheet. Freeze for 10 minutes
5. Spread Blackberry Jam onto dough in prepared pan. Sprinkle remaining grated dough over Blackberry Jam in an even layer.
6. Bake until golden brown and set, about 40 minutes, covering with foil to prevent excess browning, if necessary. Let cool for 10 minutes, and dust with confectioners' sugar. Let cool completely. Using excess parchment as handles, remove from pan, and cut into bars. Dust with additional confectioners' sugar, if desired. Freeze in an airtight container for up to 2 weeks.

Blackberry Jam

Makes 2¼ cups

- 8 cups (1,360 grams) fresh blackberries
- 3 cups (600 grams) granulated sugar
- 2 tablespoons (30 grams) fresh lemon juice
- 2 tablespoons (4 grams) fresh thyme leaves

1. In a large saucepan, stir together blackberries, sugar, and lemon juice. Let stand for 2 hours.
2. Bring mixture to a boil over medium-high heat; remove from heat. Using a hand blender, process until smooth. Strain mixture through a fine-mesh sieve, discarding solids. Pour liquid back into saucepan.
3. Cook over medium-high heat for 5 minutes, stirring frequently. Reduce heat to medium; cook, stirring frequently, until mixture thickens, 20 to 45 minutes. Remove from heat, and stir in thyme. Let cool for 1 hour. Cover and refrigerate for at least 4 hours before using

ORANGE CUSTARD BARS

Makes 8 to 10 servings

Sophisticated meets cookie bar in this party go-to. A thick layer of cream custard between two flaky sheets of homemade puff pastry. Dress it up with whipped cream and fresh fruit.

Buttery Puff Pastry (recipe follows)
- 3½ cups (840 grams) plus 4 tablespoons (60 grams) heavy whipping cream, divided
- 1½ cups (300 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- ¾ cup (96 grams) cornstarch
- 3 cups (840 grams) whole milk
- 6 large egg yolks (112 grams)
- 1 tablespoon (7 grams) orange zest
- ¼ cup (57 grams) unsalted butter
- 1 tablespoon (45 grams) orange liqueur
- ¼ teaspoon kosher salt

Confectioners' sugar

1. Preheat oven to 400°F (200°C).

[illegible] rectangle. Place on a large jelly-roll pan. Brush [illegible]

through baking to release air from pastry. Remove from oven, and press down on pan again. Remove top pan and parchment paper, let cool completely on pan. Repeat with remaining Buttery Puff Pastry, 2 tablespoons (30 grams) cream, and 1 tablespoon (12 grams) granulated sugar.

4. In a large saucepan, whisk together cornstarch and remaining 1½ cups (300 grams) granulated sugar. Add milk and remaining 3½ cups (840 grams) cream, whisking until smooth. Bring to a boil over medium heat, 5 to 6 minutes. In a medium bowl, whisk together egg yolks and zest. Gradually add 1 cup hot milk mixture to egg mixture, whisking constantly. Whisk egg mixture into remaining hot milk mixture in saucepan. Cook over medium heat, whisking constantly, until thickened. Remove from heat; whisk in butter, orange liqueur, and salt. Let stand at room temperature 10 minutes. Transfer to bowl, and press a piece of plastic wrap directly onto surface of custard to prevent a skin from forming.

5. Line a 9x13-inch baking pan with parchment paper, letting excess extend over sides of pan. Place bottom crust in pan. Spread custard into crust in pan. Place remaining puff pastry sheet on top of custard. Pat down around edges to seal. Cover with remaining puff pastry sheet, pressing down gently. Refrigerate until set, 3 to 4 hours.

6. Dust with confectioners' sugar. Using a sharp paring knife, remove from pan. Cut into squares. Serve with fresh fruit and whipped cream, if desired.

Buttery Puff Pastry

Makes 2 (16x12-inch) sheets

- 4 cups (500 grams) all-purpose flour
- 2 teaspoons (6 grams) kosher salt
- 2½ cups (567 grams) cold European-style unsalted butter,* cubed
- ¾ cup (180 grams) cold water

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour and salt at low speed to combine. Add butter, and beat until butter is coated with flour, about 30 seconds. With mixer running, add ¾ cup (180 grams) cold water in a slow, steady stream just until dough comes together, about 1 minute (there will still be large pieces of butter). Cover and refrigerate for 30 minutes.

2. On a lightly floured surface, roll dough into an 18x12-inch rectangle. Fold dough into thirds like a letter. Rotate dough 90 degrees, and fold into thirds again. Wrap dough in plastic wrap, and refrigerate for at least 1 hour.

3. Divide dough in half, and wrap tightly in plastic wrap. Refrigerate until ready to use.

*We used Plugrá.

PRO TIP
With your fingers, press down on the Orange Custard Slice in the pan halfway through baking and after removing from oven to ensure the puff pastry is thin, crisp, and evenly cooked

ROOSTERKOEK
BREAD THE BRAAI WAY
DITCH THE OVEN FOR THE GRILL, AND TAKE THINGS OUTSIDE WITH THE TRADITIONAL GRILLED SOUTH AFRICAN BREAD, ROOSTERKOEK, COOKED OVER AN OPEN FIRE
PHOTOGRAPHY BY MARCY BLACK SIMPSON
RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES / STYLING BY SIDNEY BRAGIEL

South Africa's blessed sunny weather has led to its most popular cuisine: braai. Equal parts social gathering and food extravaganza, a South African braai most closely resembles our American barbecue block party. Family, friends, and neighbors join together to grill meat over an open flame—not on a gas grill mind you, but a traditional charcoal or wood-fueled flame where a braai grid (much like a grill basket) is placed. But before the meat can be served, hungry guests are treated to roosterkoek (pronounced roos-tur-cook), a yeasted bread heated over the coals until cooked through and branded with the grill grate. The finished product is torn open while still warm, offering a perfect pocket for chutney, relish, or other condiments.

Traditional Roosterkoek
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Cornmeal and Golden Raisin
Roosterkoek
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Caramelized Garlic Roosterkoek
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Spicy Sweet Potato Roosterkoek
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TRADITIONAL ROOSTERKOEK

Makes 16

Roosterkoek, which roughly translates to griddle cake, starts with a sticky, yeasted dough and ends with puffy, grill-branded bread. Serve hot off the grill and with a generous spread of our Peach Mango Chutney.

- ¾ cup (180 grams) plus 2 tablespoons (30 grams) warm water (105°F/40°C to 110°F/43°C), divided
- 1 tablespoon (6 grams) instant yeast
- 2 teaspoons (8 grams) granulated sugar
- 2½ cups (313 grams) all-purpose flour*
- 2 teaspoons (6 grams) kosher salt
- 2 tablespoons (28 grams) sunflower oil
- Peach Mango Chutney (recipe follows)

1. In a small bowl, combine 2 tablespoons (30 grams) warm water, yeast, and sugar. Let stand until mixture is foamy, about 2 minutes.
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour and salt. With mixer on medium-low speed, gradually add oil and remaining ¾ cup (180 grams) warm water. Beat until a shaggy dough forms, 1 to 2 minutes. Scrape sides of bowl, and add yeast mixture. Increase mixer speed to medium, and beat until dough is smooth, 4 to 5 minutes.
3. Turn out dough onto a lightly floured surface, and shape into a ball. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Preheat grill to medium-high heat (375°F/190°C).
5. Divide dough into 16 equal pieces, and shape into balls. Cover and let rest for 15 minutes.
6. Spray a braai grid or grill basket with cooking spray, and heat on grill for 5 minutes. Stretch dough into 3-inch disks.
7. Working in batches, if necessary, grill disks in braai grid or grill basket, covered, until top of bread begins to puff and bottom is golden brown, 5 to 6 minutes. Turn, and grill 5 to 6 minutes more. Serve warm with Peach Mango Chutney. Store in an airtight container for up to 4 days.

**For a darker bread, substitute ¼ cup (31 grams) all-purpose flour with whole wheat or buckwheat flour.*

PEACH MANGO CHUTNEY

Makes 1 quart

Based on the famous Mrs. H.S. Ball's Original Recipe Chutney—a classic South African condiment that is one of the country's culinary icons—this homemade chutney also pairs perfectly with our Caramelized Garlic Roosterkoek and the Cornmeal and Golden Raisin Roosterkoek.

- 3 medium peaches (450 grams), peeled, pitted, and cut into ½-inch slices
- 2 Granny Smith apples (370 grams), cored and chopped*
- 1 mango (360 grams), peeled, pitted, and cut into ½-inch slices
- 2 jalapeños (90 grams), seeded and diced
- 1 small yellow onion (170 grams), diced
- ¼ cup (150 grams) granulated sugar
- ½ cup (64 grams) golden raisins
- ½ cup (120 grams) apple cider vinegar
- 2 teaspoons (4 grams) grated fresh ginger
- 1 teaspoon (2 grams) mustard seed
- ½ teaspoon (1.5 grams) kosher salt

1. In a medium saucepan, cook all ingredients over medium heat until mixture has darkened and thickened, 45 minutes to 1 hour. Chutney should be thick enough that when a spoon passes through it, the bottom of the pan can be seen for a few seconds.
2. Using a potato masher, mash mixture to desired consistency. Remove from heat.
3. Transfer chutney to sterile glass jars, and seal while hot, or store in an airtight container in refrigerator for up to 2 weeks.

**Do not peel the apples. The skins release natural pectin essential to the thick consistency of your chutney.*

CORNMEAL AND GOLDEN RAISIN ROOSTERKOEK

Makes 16

With a nod to the popular South African dish pap, a ground white corn-based porridge similar to polenta, we used a blend of white cornmeal and all-purpose flour as the base for this version of roosterkoek. Cornmeal gives this peppery bread a unique, grainy texture, and coriander balances out the sweetness from the golden raisins. Shape the dough into bite-size triangles, dollop with chutney and chakalaka, and watch as they're the first appetizer to go at your next cookout.

- ¾ cup (180 grams) plus 2 tablespoons (30 grams) warm water (105°F/40°C to 110°F/43°C), divided
- 1 tablespoon (6 grams) instant yeast
- 2 teaspoons (8 grams) granulated sugar
- 2 cups (250 grams) all-purpose flour
- ½ cup (75 grams) fine white cornmeal
- 1 tablespoon (9 grams) crushed coriander seeds
- 2 teaspoons (6 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- 2 tablespoons (28 grams) sunflower oil
- ½ cup (64 grams) golden raisins

1. In a small bowl, combine 2 tablespoons (30 grams) warm water, yeast, and sugar. Let stand until mixture is foamy, about 2 minutes.
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, cornmeal, coriander seeds, salt, and pepper. With mixer on medium-low speed, gradually add oil and remaining ¾ cup (180 grams) warm water. Beat until a shaggy dough forms, 1 to 2 minutes. Scrape sides of bowl, and add yeast mixture. Increase mixer speed to medium, and beat until dough is smooth, 4 to 5 minutes. Reduce mixer speed to medium-low. Add raisins, and beat until combined, about 2 minutes.
3. Turn out dough onto a lightly floured surface, and shape into a ball. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Preheat grill to medium-high heat (375°F/190°C).
5. Turn out dough onto a lightly floured surface, and shape into a 10-inch disk. Cut into 16 pieces; cover and let rest for 15 minutes.
6. Spray a braai grid or grill basket with cooking spray, and heat on grill for 5 minutes.
7. Working in batches, if necessary, grill disks in braai grid or grill basket, covered, until top of bread begins to puff and bottom is golden brown, 5 to 6 minutes. Turn, and grill 5 to 6 minutes more. Serve warm. Store in an airtight container for up to 4 days.

CARAMELIZED GARLIC ROOSTERKOEK

Makes 1 (10-inch) loaf

Taking inspiration from the heavy Indian influence on South African food, this bread is reminiscent of curry-dipped garlic naan. The addition of coconut water, freshly grated ginger, and curry gives this grill cake a heady taste of India.

- ¾ cup (180 grams) plus 2 tablespoons (30 grams) warm coconut water (105°F/40°C to 110°F/43°C), divided
- 1 tablespoon (6 grams) instant yeast
- 2 teaspoons (8 grams) granulated sugar

- 2½ cups (313 grams) all-purpose flour
- 1 tablespoon (6 grams) grated fresh ginger
- 2 teaspoons (6 grams) kosher salt
- 1½ teaspoons (3 grams) curry powder
- 2 tablespoons (28 grams) sunflower oil
- Caramelized Garlic (recipe follows)

1. In a small bowl, combine 2 tablespoons (30 grams) warm coconut water, yeast, and sugar. Let stand until mixture is foamy, about 2 minutes.
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, ginger, salt, and curry powder. With mixer on medium-low speed, gradually add oil and remaining ¾ cup (180 grams) warm coconut water. Beat until a shaggy dough forms, 1 to 2 minutes. Scrape sides of bowl, and add yeast mixture. Increase mixer speed to medium, and beat until dough is smooth, 4 to 5 minutes. Reduce mixer speed to medium-low. Add Caramelized Garlic, and beat until combined, about 2 minutes.
3. Turn out dough onto a lightly floured surface, and shape into a ball. (Dough may be sticky; use additional flour if needed.) Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Preheat grill to medium-high heat (375°F/190°C).
5. Turn out dough onto a lightly floured surface, and shape into a 10-inch disk. Cover and let rest for 15 minutes.
6. Spray a braai grid or grill basket with cooking spray, and heat on grill for 5 minutes.
7. Grill disk in braai grid or grill basket, covered, until top of bread begins to puff and bottom is golden brown, 6 to 7 minutes. Turn, and grill 6 to 7 minutes more. Serve warm. Store in an airtight container for up to 4 days.

Caramelized Garlic

Makes about ¼ cup

- 6 cloves garlic (30 grams)
- 1 tablespoon (14 grams) olive oil
- 1 cup (240 grams) water
- 1 teaspoon (5 grams) balsamic vinegar
- 1 tablespoon (12 grams) granulated sugar

1. In a small saucepan, bring garlic and water to cover by 1 inch to a simmer over medium heat. Simmer for 3 minutes. Drain, and return cloves to pan. Increase heat to medium-high, and add oil; cook until cloves are golden, about 2 minutes. Remove from heat, and let cool for 5 minutes.
2. Slowly add 1 cup (240 grams) water and vinegar, and bring to a simmer over medium heat; simmer for 5 minutes. Add sugar, and cook, stirring constantly, until garlic is coated in a dark caramelized syrup, 3 to 5 minutes. Let cool completely. Refrigerate in an airtight container for up to 1 week.

SPICY SWEET POTATO ROOSTERKOEK

Makes 6

Enterprising South African chefs would often use potatoes to supplement or replace flour in their baked goods, such as patatkoekie, a sweet potato fritter. Sweet with a little kick, this variation of roosterkoek uses mashed sweet potatoes to give it an extra pillowy texture.

- ¾ cup (180 grams) warm water (105°F/40°C to 110°F/43°C)
- ½ cup (122 grams) mashed sweet potato
- ⅓ cup (76 grams) unsalted butter, softened
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 large egg (50 grams)
- 3½ cups (438 grams) all-purpose flour
- 1 tablespoon (6 grams) instant yeast
- 2 teaspoons (6 grams) kosher salt
- 1 teaspoon (2 grams) ground red pepper
- 1 teaspoon (2 grams) turmeric
- ½ teaspoon (1 gram) smoked paprika
- ½ teaspoon (1 gram) onion powder
- Chakalaka Relish (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, combine ¾ cup (180 grams) warm water, sweet potato, butter, brown sugar, and egg.
2. In a large bowl, whisk together flour, yeast, salt, red pepper, turmeric, paprika, and onion powder. With mixer on medium-low speed, add flour mixture to sweet potato mixture, beating until smooth, about 5 minutes, stopping to scrape sides of bowl. Switch to the dough hook attachment. With mixer on medium speed, beat for 10 minutes, stopping to scrape sides of bowl.
3. Turn out dough onto a lightly floured surface, and shape into a ball. (Dough may be sticky; use additional flour if needed.) Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Spray grill rack with nonflammable cooking spray. Preheat grill to medium-high heat (375°F/190°C).
5. Divide dough into 6 equal pieces, and shape each into a 4-inch log. Cover and let rest for 15 minutes. Stretch dough into 4x2½-inch rectangles, about 1 inch thick.
6. Grill, covered, until top of bread begins to puff and bottom is golden brown, 5 to 6 minutes. Turn, and grill 5 to 6 minutes more. Serve warm with Chakalaka Relish. Store in an airtight container for up to 4 days.

Chakalaka Relish

Makes about 2 quarts

Chakalaka. (*Pronounced chak-a-lak-a*). Just as fun to say as it is to eat, this South African vegetable relish is usually served with bread or amasi, thick fermented milk akin to yogurt, to cut the jalapeno and red pepper. It complements our Cornmeal and Golden Raisin Roosterkoek or Spicy Sweet Potato Roosterkoek.

- ¼ cup (56 grams) olive oil
- 1 medium onion (241 grams), diced
- 2 teaspoons (4 grams) minced garlic
- 1 teaspoon (2 grams) curry powder
- 1 teaspoon (2 grams) ground red pepper
- ½ teaspoon (1 gram) smoked paprika
- ½ teaspoon (1 gram) grated fresh ginger
- ½ teaspoon chopped fresh thyme
- 3 cups (144 grams) chopped cabbage
- 2 large tomatoes (528 grams), seeded and diced
- 1 medium carrot (84 grams), diced
- 1 green bell pepper (244 grams), seeded and chopped
- 1 jalapeno (45 grams), seeded and diced
- 2 cups (336 grams) cooked white Northern beans
- ½ cup (128 grams) barbecue sauce

1. In a large saucepan, heat oil over medium heat. Add onion; cook until almost translucent, about 2 minutes. Stir in garlic, curry powder, red pepper, paprika, ginger, and thyme; cook for 1 minute, stirring constantly. Add cabbage, tomatoes, carrot, bell pepper, and jalapeno; cook for 5 minutes, stirring occasionally. Add beans and barbecue sauce; cook for 2 minutes, stirring constantly. Serve warm. Refrigerate in an airtight container for up to 5 days.

VEGETABLE SURPRISE

FOOD EXPERT CHADWICK BOYD SHARES HOW TO BAKE WITH HEIRLOOM VEGGIES

RECIPE DEVELOPMENT BY CHADWICK BOYD
PHOTOGRAPHY BY WILLIAM DICKEY

Carrot Masala Bars
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Charred Squash Pound Cake with Black Pepper and Parmesan
page 72

PRO TIP
Chadwick likes to slather Whipped Parmesan and Black Pepper Butter on this cake. To make, place ½ cup (113 grams) room temperature butter in a small bowl, and add 3 to 4 tablespoons (19 to 25 grams) grated Parmesan, and 1 teaspoon (2 grams) pepper. Whip with a handheld mixer until fluffy

Celery Gruyère Gougères
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CELERY GRUYÈRE GOUGÈRES

Makes about 30

Celery is my favorite vegetable, and it is often misunderstood and underutilized. There is something lovely about celery's unique pungent flavor, especially when it mellows while cooking. These French "puffs" celebrate every part of this vegetable, from its crunchy stalks to its tender leaves. This recipe is inspired by one of Julia Child's favorite flavor combos—celery, butter, and cream. Here, celery and butter are cooked down until soft and turned into a traditional gougères batter swirled with rich bits of Gruyère cheese and laced with pieces of celery leaves, which provide a distinct yet delicate flavor. The glossy dough balls are sprinkled with dark celery seeds and flaky Maldon sea salt, and then placed in a hot oven to puff into airy, crusty, cheesy deliciousness.

- ½ cup plus 2 tablespoons (141 grams) unsalted butter
- 1¼ cups (125 grams) plus 2 to 4 tablespoons (12 to 24 grams) very thinly sliced celery,* divided
- ½ cup (120 grams) heavy whipping cream
- ½ cup (120 grams) water
- ¾ teaspoon (1.5 grams) celery salt**
- 1 cup (125 grams) all-purpose flour
- 5 large eggs (250 grams), room temperature
- 1½ cups (150 grams) finely grated Gruyère cheese
- ½ cup (20 grams) roughly chopped fresh celery leaves
- 1 teaspoon (2 grams) celery seeds, divided
- Maldon sea salt

1. Preheat oven to 425°F (220°C). Line 2 rimmed baking sheets with parchment paper.
2. In a medium heavy saucepan, heat butter over medium heat. Stir in 1¼ cups (125 grams) celery, and cook until soft and translucent, 7 to 8 minutes. Increase heat to medium-high. Add cream, ½ cup (120 grams) water, and celery salt; bring to a boil, stirring frequently. Reduce heat to medium-low, and quickly stir in flour with a heavy-duty whisk or thick-handled wooden spoon. (Dough will quickly become smooth and have a nice shine.) Continue whisking until a skin begins to form on the bottom of the pan to ensure dough is dry enough to finish batter, about 1 minute.
3. Quickly transfer dough to the bowl of a stand mixer fitted with the paddle attachment, and beat at medium-low speed to release heat (you will see steam escape), about 1 minute. Add eggs, one at a time, beating well after each addition, stopping to scrape sides of bowl. (Dough will be smooth and glossy.) Add cheese, and beat for 1 minute. Scrape sides of bowl, and beat until combined, 15 to 20 seconds. Add celery leaves and ¾ teaspoon (1.5 grams) celery seeds, and beat until combined.
4. Using a 1-tablespoon scoop, drop dough 1 to 1½ inches apart onto prepared pans. (The gougères dough should be scooped out immediately and placed on a baking sheet. If the dough sits, it will become tough.) Sprinkle with remaining 2 to 4 tablespoons (12 to 24 grams) celery. Dust lightly with remaining ¼ teaspoon celery seeds, and sprinkle with Maldon sea salt.
5. Bake for 5 minutes. Reduce oven temperature to 350°F (180°C), and bake 12 minutes more. Rotate pans from front to back and top to bottom, and bake until gougères are golden and puffy and celery bits are lightly browned, 15 to 20 minutes more. Let cool on a wire rack for 5 minutes. Serve freshly baked or at room temperature. Store in an airtight container for 2 to 3 days.

**We used a mandoline to slice celery*

***Use kosher salt if you don't have celery salt on hand. Sprinkle a few more pieces of celery on top with the Maldon flakes to garnish.*

CARROT MASALA BARS

Makes about 32

When carrots are cooked in the oven, their natural sugars become deep and rich all on their own. A not-so-sweet version of a shortbread cookie, these cookies are inspired by traditional tea cakes in India and allow the delicious sweetness of fresh carrots to shine through in a surprising yet subtle way. Finely shredded carrots are mixed into a traditional shortbread dough along with a homemade masala of turmeric, cinnamon, cardamom, and ginger for a bold pop of flavor. I am not a fan of traditionally sweet desserts, but I love how a light dusting of pink peppercorn and Indian Demerara sugar on top brings out the natural sweetness of the carrots and the depth of the spices. Be creative with the toppings! Mix in chia seeds with the Demerara sugar. I use pink peppercorns, but you can also use black pepper

- ¾ cup (170 grams) unsalted butter, softened
- ¼ cup (50 grams) plus 1 to 2 teaspoons (4 to 8 grams) Demerara sugar,* divided
- 1 large egg (50 grams)
- 1⅓ cups (167 grams) all-purpose flour
- ⅔ cup (67 grams) cake flour
- ½ cup (75 grams) semolina flour
- ½ teaspoon (2.5 grams) baking powder
- ¾ teaspoon (2.25 grams) sea salt
- ¾ cup (74 grams) finely grated carrot**
- ¼ cup (25 grams) shredded carrot**
- 1½ teaspoons (3 grams) curry powder
- 1 teaspoon (2 grams) grated fresh ginger
- 2 to 3 teaspoons (4 to 6 grams) cracked pink peppercorns, divided
- ¾ teaspoon (1.5 grams) turmeric
- ¾ teaspoon (1.5 grams) ground cardamom
- ½ teaspoon (1 gram) ground cinnamon

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and ¼ cup (50 grams) Demerara sugar at medium-high speed until creamy, about 1 minute. (The sugar does not dissolve, and will still look grainy.) Using a rubber scraper, scrape sides of bowl, and beat for 15 to 20 seconds. Add egg, and beat until combined.
2. In a medium bowl, whisk together flours, baking powder, and salt. Add grated and shredded carrot, and whisk until fully coated.
3. In a small bowl, stir together curry powder, ginger, 1 teaspoon (2 grams) pink peppercorns, turmeric, cardamom, and cinnamon. Add curry mixture to carrot mixture, stirring until combined.
4. Reduce mixer speed to medium. Gradually add carrot mixture to butter mixture, and beat until a dough forms, about 1 minute.
5. Turn out dough onto a lightly floured surface, and roll into a 17x2½-inch rectangle, about ¾ inch thick. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours or overnight.
6. Preheat oven to 300°F (150°C). Line 2 baking sheets with parchment paper.
7. Using a lightly floured chef's knife, slice dough into ½-inch bars. Place bars, cut side down, on prepared pans. Dust with remaining 1 to 2 teaspoons (4 to 8 grams) Demerara sugar,

and sprinkle with remaining 1 to 2 teaspoons (2 to 4 grams) peppercorns.
8. Bake until bottoms are golden brown, about 35 minutes. Let cool completely on a wire rack.

**Demerara sugar can be found in higher-end grocery stores and specialty shops. Raw or coarsely granulated cane sugar would work well, also. If you like cookies a touch more sweet, add an additional tablespoon of Demerara to the butter when mixing.*

***We used the side of a box grater with small holes to grate the carrot finely, and the side with larger holes to shred the carrot.*

Note: *These bars bake at a lower oven temperature to keep their unique rectangular shape. The lower temperature ensures the butter does not melt too quickly.*

CHARRED SQUASH POUND CAKE WITH BLACK PEPPER AND PARMESAN

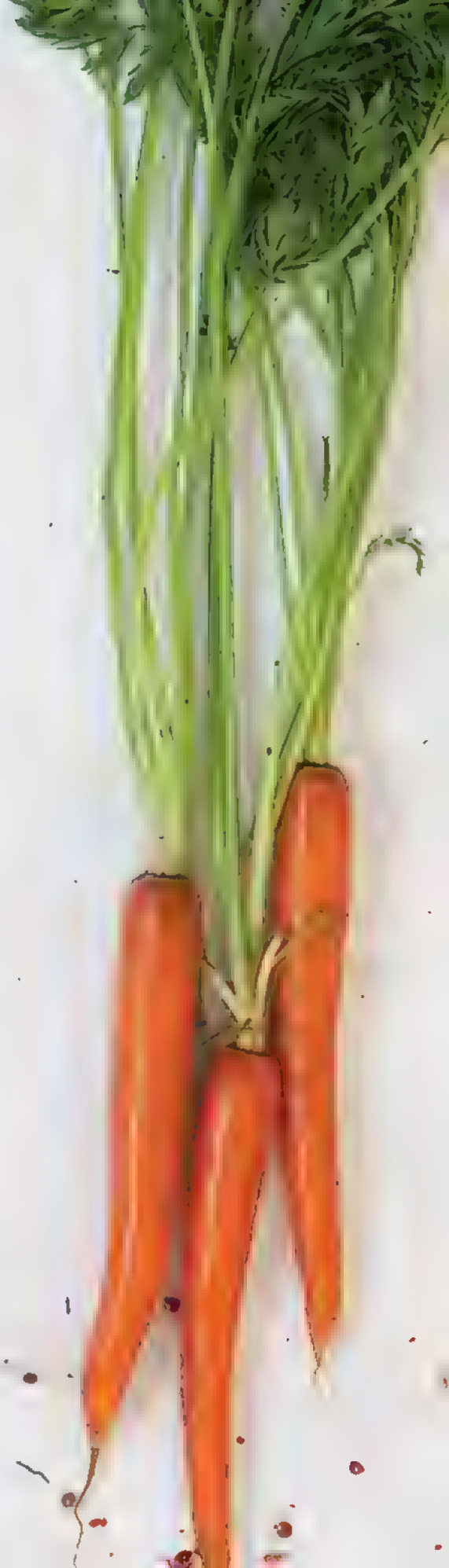
Makes 6 to 8 servings

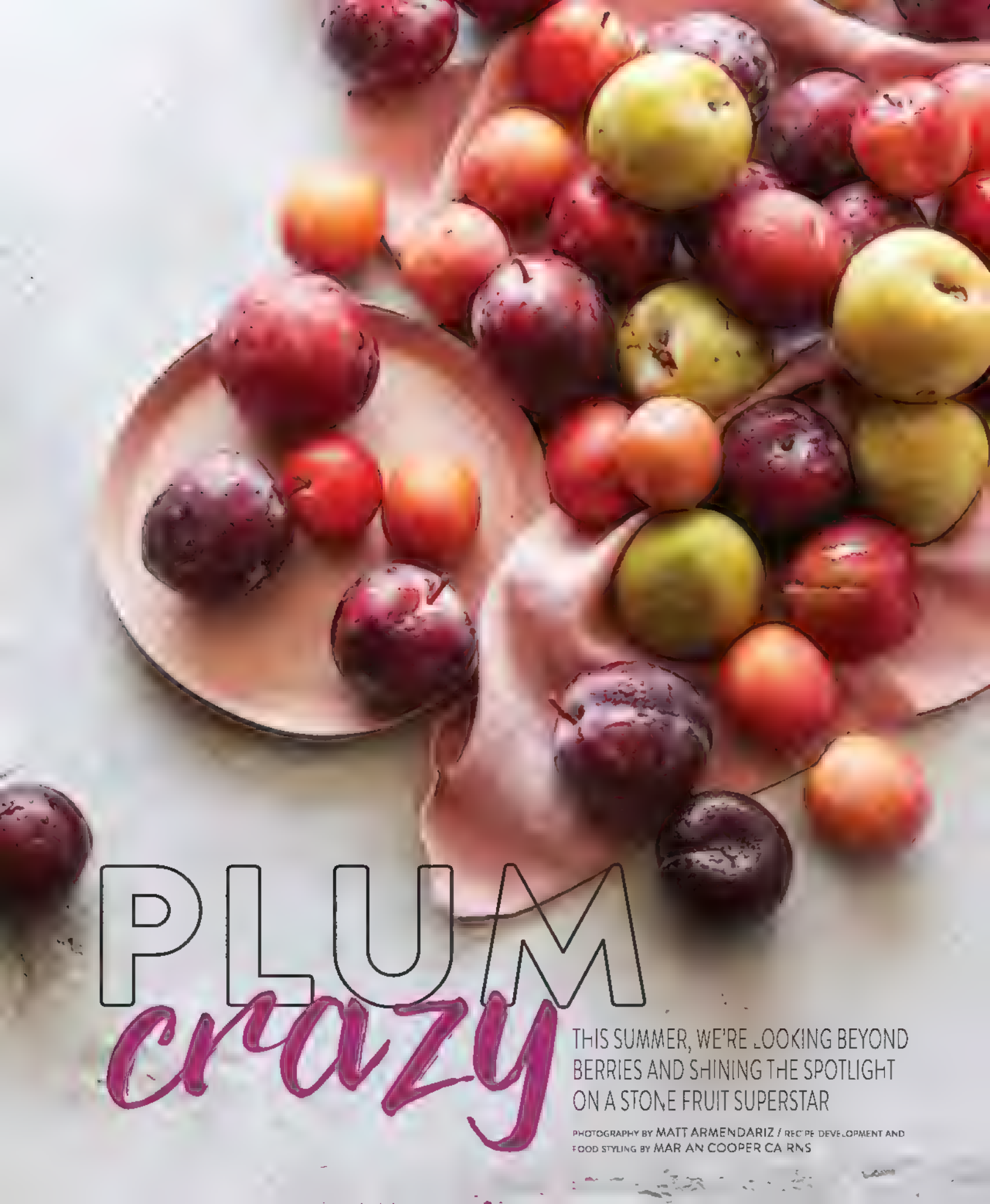
Butternut squash is rarely used in baked goods or for an entertaining starter, but it takes center stage in this savory pound cake, the perfect addition to your wine and cheese board. Long, charred pieces of roasted squash are embedded within the top of this dense yet moist bread. Blending a bit of cornmeal with black pepper, fragrant rosemary, and salty Parmesan brings out the wonderful richness of the squash, and you won't miss the sugar. Sweet potatoes, large carrots, and other squash varietals, like delicata or acorn, would work fantastically well with this bread, too. Get creative with produce and have some fun!

- 1 peeled butternut squash (453 grams)
- ⅔ cup (149 grams) plus 1 tablespoon (14 grams) extra-virgin olive oil, divided
- 3 tablespoons (63 grams) honey, divided
- 2 teaspoons (6 grams) kosher salt, plus more for seasoning squash
- 5 large eggs (250 grams), room temperature
- 2¼ cups (225 grams) cake flour
- 1 cup (100 grams) plus 2 tablespoons (12.5 grams) freshly grated Parmesan cheese, divided
- ¼ cup (38 grams) cornmeal
- 1 tablespoon (2 grams) finely chopped fresh rosemary
- 2½ teaspoons (5 grams) ground black pepper
- 1½ teaspoons (7.5 grams) baking powder
- ½ cup (120 grams) whole milk
- 2 sprigs fresh rosemary

1. Preheat oven to 425°F (220°C). Spray a 9x5-inch loaf pan with baking spray with flour, and line with parchment paper.
2. Using a heavy-duty chef's knife, slice squash in half lengthwise. Place squash cut side up on a rimmed baking sheet.
3. In a small bowl, whisk together 1 tablespoon (14 grams) oil and 1 tablespoon (21 grams) honey. Drizzle over squash. (Make sure the oil and honey are fully mixed before drizzling over the squash. The honey can bubble up and slightly burn while roasting.) Season with salt.
4. Roast until soft and tops and edges are slightly charred, 30 to 35 minutes. Let cool for 15 minutes. Reduce oven temperature to 350°F (180°C).
5. Slice each squash in half lengthwise. Place one squash piece in the bowl of a stand mixer fitted with the paddle attachment, and mash with a fork to break it up into pieces. Add eggs, remaining ⅔ cup (149 grams) oil, and remaining 2 tablespoons (42 grams) honey; beat at medium speed until combined, 1 to 2 minutes.
6. In a medium bowl, whisk together flour, 1 cup (100 grams) cheese, cornmeal, chopped rosemary, pepper, baking powder, and remaining 2 teaspoons (6 grams) salt. Gradually add flour mixture to squash mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
7. Lay 1 squash piece in bottom of prepared pan. Pour batter over top. Nestle remaining 2 squash pieces side by side in top of batter (just enough so it peeks through). Dust with remaining 2 tablespoons (12.5 grams) cheese, and top with rosemary sprigs.
8. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes, covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

PRO TIP
When grated, carrots have excess moisture. By adding the carrots to the flour up front, the flour wicks away the moisture, yet keeps the fresh flavor of the carrot intact.





PLUM crazy

THIS SUMMER, WE'RE LOOKING BEYOND BERRIES AND SHINING THE SPOTLIGHT ON A STONE FRUIT SUPERSTAR

PHOTOGRAPHY BY MATT ARMENDARIZ / RECIPE DEVELOPMENT AND FOOD STYLING BY MARIANNE COOPER CARNS

Plum-and-Pretzel Cheesecake Pie
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Italian Plum-and-Parmesan Scones
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Individual Plum Lavender Tarts
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PLUM-AND-PRETZEL CHEESECAKE PIE

Makes 1 (9-inch) pie

Salty pretzels are an excellent base for this slightly sweet mascarpone cheesecake. The plums macerate in a mixture of brown sugar and nutmeg then bake directly on the cheesecake batter. Finish this dessert with an orange-scented glaze for a pretty presentation.

- 4 large plums (360 grams), pitted and cut into ¼-inch-thick slices
- 6 tablespoons (84 grams) firmly packed light brown sugar, divided
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground nutmeg
- 2 cups (186 grams) finely ground pretzels
- 10 tablespoons (140 grams) unsalted butter, melted
- ¼ cup (50 grams) granulated sugar
- 1 (8-ounce) container (226 grams) mascarpone cheese, softened
- ½ (8-ounce) package (113 grams) cream cheese, softened
- 1 large egg (50 grams)
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon orange zest
- 1 tablespoon (15 grams) orange liqueur*
- ½ teaspoon (1.5 grams) cornstarch

1. In a large bowl, toss together plums, 4 tablespoons (56 grams) brown sugar, salt, and nutmeg. Let stand for 45 minutes, stirring every 15 minutes.
2. Preheat oven to 350°F (180°C).
3. In a large bowl, stir together pretzels, melted butter, and granulated sugar until combined. Press pretzel mixture firmly into a 9-inch pie plate.
4. Bake until golden around the edges, 10 to 12 minutes. Let cool completely. Reduce oven temperature to 325°F (170°C).
5. In the bowl of a stand mixer fitted with the paddle attachment, beat mascarpone, cream cheese, and remaining 2 tablespoons (28 grams) brown sugar at medium speed until smooth. Add egg, vanilla, and zest, beating until combined. Spoon into prepared crust.
6. Drain plums, reserving ¼ cup juice. Arrange plums on top of mascarpone mixture in a circular pattern, slightly overlapping (you may have a few leftover plum slices).
7. Bake until filling is set, 45 to 55 minutes. Let cool completely on a wire rack.
8. In a small saucepan, whisk together reserved ¼ cup plum juice, orange liqueur, and cornstarch. Bring to a boil over medium heat, and cook until thickened. Brush over pie. Refrigerate for at least 3 hours or overnight.

**We used Grand Marnier.*

ALMOND-BROWNED BUTTER PLUM PIE

Makes 10 to 12 servings

If you are a crust addict, this pie is your dream come true. We added super-fine almond flour to the dough for subtle crunch—the perfect contrast to the juicy, sugared plum slices inside.

- **2 recipes Almond-Browned Butter Pie Dough (recipe follows)**
- **½ cup (100 grams) granulated sugar**
- **½ cup (110 grams) firmly packed light brown sugar**
- **¼ cup (32 grams) cornstarch**
- **1 teaspoon finely grated lemon zest**
- **½ teaspoon (1.5 grams) kosher salt**
- **3½ pounds plums (1,575 grams), pitted and cut into ¼-inch-thick slices**
- **2 teaspoons (8 grams) vanilla extract**
- **½ teaspoon (2 grams) almond extract**
- **1 large egg (50 grams)**
- **1 teaspoon (5 grams) water**
- **3 tablespoons (36 grams) turbinado sugar**

1. Position oven rack in lowest position, and preheat oven to 400°F (200°C).
2. On a lightly floured surface, roll one Almond-Browned Butter Pie Dough disk into an 18x12-inch rectangle. Transfer to a 15x10-inch jelly-roll pan, pressing into bottom and up sides. Trim excess dough. Refrigerate for 15 minutes.
3. In large bowl, whisk together granulated sugar, brown sugar, cornstarch, zest, and salt. Add plums, vanilla, and almond extract, tossing to coat. Spoon plum mixture into prepared crust.
4. On a lightly floured surface, roll remaining Almond-Browned Butter Pie Dough disk into an 18x12-inch rectangle. Cut dough diagonally into 2-inch-wide strips. Arrange strips diagonally over plum mixture, pressing edges to seal. Freeze for 15 minutes.
5. In a small bowl, whisk together egg and 1 teaspoon (5 grams) water. Brush dough with egg wash, and sprinkle with turbinado sugar. Place pie on a foil-lined baking sheet.
6. Bake until crust is golden brown and filling is bubbly, 55 minutes to 1 hour. Let cool on a wire rack for 30 minutes. Serve warm or at room temperature.

Almond-Browned Butter Pie Dough

Makes 1 piecrust

The nutty notes in almond flour are a natural complement to the toasted flavor of browned butter. Super-fine almond flour can be found at most grocery stores—check the baking aisle.

- **1 cup (227 grams) unsalted butter**
- **2¼ cups (281 grams) all-purpose flour**
- **¾ cup (72 grams) super-fine almond flour**
- **1 tablespoon (12 grams) granulated sugar**
- **1½ teaspoons (4.5 grams) kosher salt**
- **1 large egg (50 grams)**
- **¼ cup (60 grams) cold water**

1. Line a small bowl with foil, letting excess extend over sides of bowl.
2. In a small heavy-bottomed saucepan, heat butter over medium heat. Cook, stirring frequently, until butter turns a medium-brown color and has a nutty aroma, 6 to 8 minutes. Remove from heat, and pour butter into prepared bowl. Freeze for 1 hour.
3. Using excess foil as handles, remove butter, and cut into small cubes.
4. In the work bowl of a food processor, pulse together flours, sugar, and salt until combined. Add browned butter, and pulse until mixture is crumbly. With processor running, gradually add egg and ¼ cup (60 grams) cold water until dough begins to come together.
5. Turn out dough onto a lightly floured surface. Knead until dough comes together, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes or up to 2 days.

INDIVIDUAL PLUM LAVENDER TARTS

Makes 18

For a range of colors and textures, we suggest using a variety of plums in these simple and fast puff pastry squares. (We like Damson, Victoria, or Satsuma.) Dress them up with our sour cream-lavender drizzle. The aromatic lavender adds floral undertones, while the sour cream cuts through the fruit's sweetness.

- **1 (17.3-ounce) package (490 grams) frozen puff pastry, thawed**
- **1 large egg (50 grams)**
- **1 tablespoon (15 grams) water**
- **4 to 5 assorted medium plums, pitted and very thinly sliced (391 grams)**
- **6 tablespoons (72 grams) granulated sugar**
- **¾ cup (90 grams) confectioners' sugar**
- **2½ tablespoons (37.5 grams) sour cream**
- **¼ teaspoon lavender blossoms, crushed**
- **⅛ teaspoon kosher salt**

1. Preheat oven to 425°F (220°C). Line 2 baking sheets with parchment paper.
2. Unfold pastry on a lightly floured surface. Cut each pastry sheet into 9 (3-inch) squares, and place on prepared pans.
3. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush pastry with egg wash. Arrange plums on pastry squares; sprinkle with granulated sugar.
4. Bake until pastry is golden brown, 15 to 18 minutes, rotating pans halfway through baking. Let cool on a wire rack for 5 minutes.
5. In a small bowl, whisk together confectioners' sugar, sour cream, lavender, and salt until smooth. Drizzle over tarts. Serve warm.

ITALIAN PLUM-AND-PARMESAN SCONES

Makes 8

Italian plums are most commonly associated with their dried counterpart prunes, but they are great for baking thanks to a concentrated sweetness and easy-to-remove pit. Prepare for some magic as these scones bake—the yellow-fleshed plums turn a hot fuchsia.

- **¾ cup (71 grams) Parmigiano-Reggiano cheese**
- **2½ cups (313 grams) all-purpose flour**
- **3 tablespoons (36 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **1¼ cups (219 grams) finely chopped Italian plums**
- **½ cup (120 grams) heavy whipping cream**
- **½ cup (120 grams) whole buttermilk**
- **1 large egg (50 grams), well beaten**
- **½ cup (113 grams) unsalted butter, softened**
- **3 tablespoons (63 grams) honey**

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. Using the large holes of a box grater, grate cheese.
3. In a large bowl, stir together cheese, flour, sugar, baking powder, salt, and pepper. Using a pastry blender, cut in cold butter until mixture is crumbly. Freeze for 15 minutes.
4. Fold plums into cheese mixture. Add cream and buttermilk, stirring with a fork just until dry ingredients are moistened. Gather mixture together, and gently knead into a ball.
5. Turn out dough onto prepared pan, and pat into an 8-inch circle. Cut into 8 wedges; gently separate wedges about ½ inch apart. Brush with egg. Sprinkle with additional cheese and pepper, if desired.
6. Bake until golden and centers are firm, 22 to 25 minutes. Let cool on a wire rack for 10 minutes.
7. In a small bowl, stir together softened butter and honey. Season with salt and pepper to taste. Serve scones warm with butter mixture.

Almond-Browned Butter
Plum Pie

Mmmm MONTREAL

IF YOUR PERSONAL MANTRA IS "WILL TRAVEL FOR FOOD," THIS QUEBECOIS CITY IS PACKED WITH DEST NATION BAKERIES WELL WORTH THE TRIP

BY GABRIELLA GERSHENSON

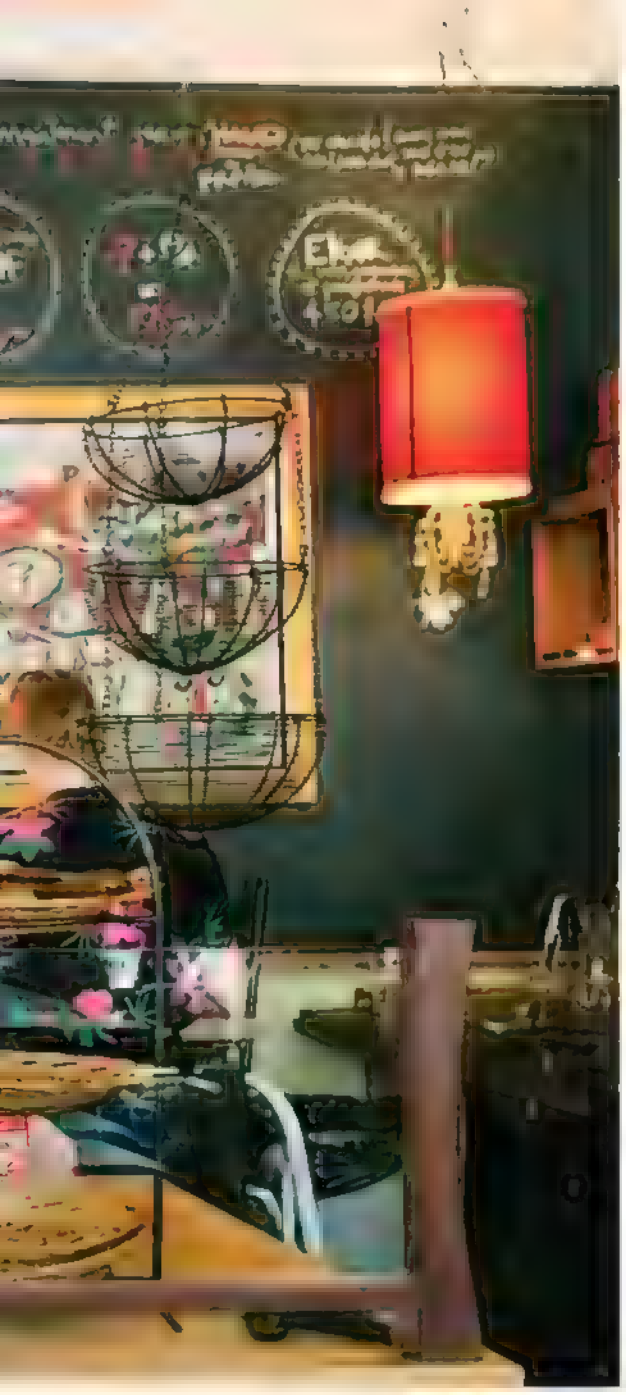
One of the best food cities in North America is also one of the most overlooked. That would be Montreal, located in the Canadian province of Quebec, which feels like a minor European country just north of the U.S. border. The French culture of Montreal isn't just evident in the language. The gastro-centric lifestyle might be the most *français* thing about the place. Here, good food is a birthright, and that's evident in the high bar and high accessibility of the city's bread and pastry. You can roll out of bed, pop into a bakery that would have lines out of the door in places like New York City or San Francisco, and pick up a $2 still-warm kouign amann oozing with butter and crusted over with caramelized sugar. (That's $2 Canadian.) Great bread, exemplary croissants, pastry made in the French tradition—they're part of everyday life. Some so good, in fact, that they are worth traveling for

OLIVE ET GOURMANDO

351 Rue Saint-Paul Ouest
oliveetgourmando.com

This Old Montreal gem is equal parts café and bakery. Their generous display of homey baked goods, situated so you lay eyes on them as soon as you walk through the door, is one of the most appealing in the city. This is the right spot for goodies that are more Silver Palate than Ladurée—you'll find stacks of oversized treats that are rustic enough to come from a home kitchen, but a little too perfect to be the work of an amateur. Hulking squares of Brownie Extraordinaire, so called for their impossibly chocolaty depths, get a boost from added espresso. There are also flaky fruit-studded scones, a mouthwatering selection of saucer-sized cookies, and buttery turtle bars—caramel and pecans on a shortbread crust, iced with Valrhona chocolate then sprinkled with Maldon sea salt. Though Olive et Gourmando excels at homestyle sweets, the exceptional viennoiseries, like the chausson aux pommes, are hard to pass up

WHAT TO ORDER: Brownies Extraordinaire, the brownie ideal, all rich, fudgy, and intensely chocolaty



PÂTISSERIE RHUBARBE

1479 Avenue Laurier Est
patisserierhubarbe.com

Pastry chef Stéphanie Labelle runs what is possibly the most charming pastry shop in Montreal, complete with a pink awning, jugs of pink rhubarb lemonade, and handwritten signs describing what's on the shelves and in the pastry case. The location, on a tree-lined street around the corner from the picturesque Laurier Parc in the Plateau neighborhood, is just as quaint. The variety of pastries runs the gamut from super-refined, such as a mille-feuille with crackling-crisp pastry and layers of caramel cream and chantilly, to more rustic cakes such as the raspberry-lemon bouche, a cupcake-sized creation with a berry glaze and a core of lemon curd. Looking for a souvenir? Grab a few jars of the excellent pâte de fruits or house-made jams

WHAT TO ORDER: Mille-feuille, caramelized layers of puff pastry sandwiching caramel cream and chantilly

PÂTISSERIE AU KOUIGN AMANN

322 Avenue Mont-Royal Est
514-845-8813

Walking into this fragrant one room bakery in Plateau Mont Royal is like stepping into an oven, in the most wonderful way The place is warmed by the constant pumping out of a small, but superb selection of viennoiseries, i.e., morning pastries, which are rolled out by bakers in plain sight. The namesake kouign amann is a buttery yeast baked good from Brittany, France. Here, the pastry is sliced like a piece of quiche out of a single pie, and is so butter logged that you can feel the dairy goodness coating your tongue when you take a bite. The kouign amann is excellent, but try not to overlook the croissant, one of the city's best It has the complex texture that you crave in a croissant a flaky, peel away crust, and a tender, buttery interior with so many bubbles that the pastry bounces back when you take a bite.

WHAT TO ORDER: The oozing with butter kouign amann there's a reason the pâtisserie bears its name

PATRICE PÂTISSIER

2360 Rue Notre-Dame Ouest
patricepatissier.ca

Before opening this sleek pâtisserie-dessert café in Little Burgundy, Patrice Demers worked in some of Montreal's finest restaurant kitchens, such as Leméac and Laloux. Now, he runs his own place, an upscale wood-paneled café with seating on one side, a takeaway counter for pastries on the other, and a window that peers into a kitchen where pastry production takes place. The delectable sweets to-go include a maple syrup-moistened buckwheat financière and a respectable chocolate chip cookie that's so hunky and chunky, it's hard to resist. But for the ultimate treat, order one of the delicately composed plated desserts that are made to order and served in the café. The offerings change with the season, but if you're around during the summer, try the poppy seed sablé with cream cheese cream, blueberry compote, and cantaloupe sorbet.

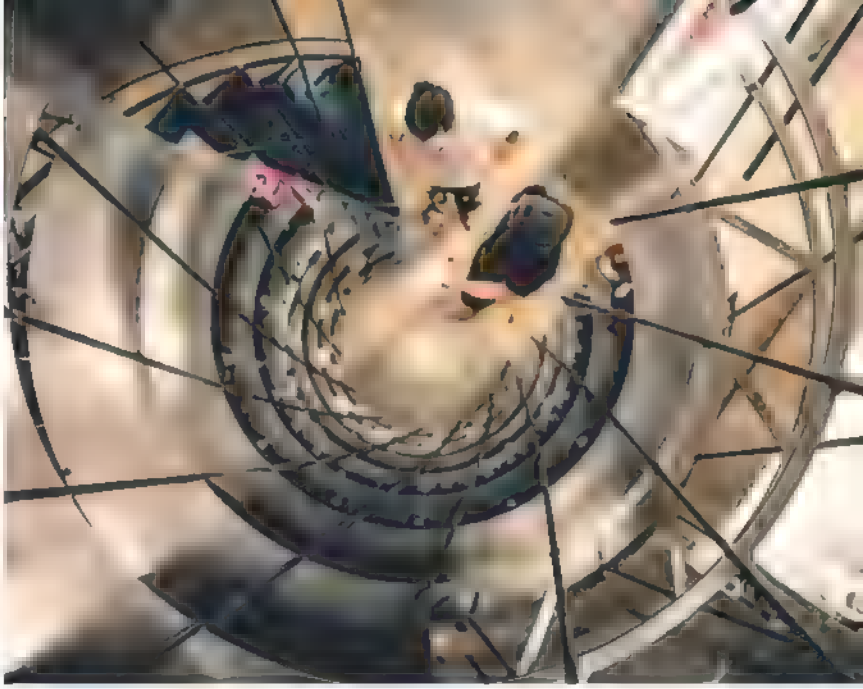
WHAT TO ORDER: The plated dessert of the day, which is the finest expression of the chef's talent, or a buckwheat-maple financière, a treat that eats like a pancake in pastry form and packs in Quebec's prized local maple syrup

BOULANGERIE GUILLAUME

5134 Boulevard Saint-Laurent
514-507-3199

One of the most striking boulangeries in the city, located in Mile End, has a knack for display. Dozens of varieties of bread, placed in baskets mounted on the walls angled toward the customer, showing off a dizzying array of freshly baked loaves, buns, and viennoiseries. Baker Guillame Vaillant pulls off some daring flavor combinations, too. One tart, earthy loaf blends sumac and beets, while another incorporates spiced prunes into a levain base. Among his most striking is a nearly all-black baguette, thanks to a poppy seed crust, which reveals a golden amaranth center when sliced

WHAT TO ORDER: A poppy seed amaranth baguette, which is nutty, floral, and subtly sweet



BOULANGERIE HOF KELSTEN

4524 Boulevard Saint-Laurent
hofkelsten.com

Baker Jeff Finkelstein has serious fine-dining cred—he worked for Thomas Keller at Per Se in New York, at Spain's famed El Bulli, and other high-end kitchens before he came back to his native Montreal. He started out baking bread, supplying loaves to some of the city's top restaurants, including Toqué! and Joe Beef, before opening his own place. You can buy those breads, and more, at Boulangerie Hof Kelsten, located in what was the city's old Jewish immigrant quarter, which offers baked goods and a café menu that pays homage to his Montreal-Jewish heritage. There's chopped liver and schnitzel and matzo ball soup, but the vegetarian sandwich, made with tart labneh and pickled vegetables on dense pumpernickel, may be his best. For dessert, nab a loaf of the chocolate babka, an eggy yeast dough swirled through with dark chocolate that is way too easy to eat.

WHAT TO ORDER: The vegetarian sandwich on tangy pumpernickel bread topped with labneh, pickled veggies, and cilantro

AUTOMNE

6500 Avenue Christophe-Colomb
automneboulangerie.com

This notable newcomer in the up-and-coming Petite-Patrie neighborhood comes courtesy of chef Seth Gabrielse, a seasoned restaurant vet, and Julien Roy, one of the most respected bakers in the city, previously of Le Pain dans les Voiles, a bakery and café in Villeray. The duo brings an artisan's sensibility to this new endeavor and focuses on the nuts and bolts of bread baking to enhance the flavor of each loaf by using the freshest possible flours and extra-long fermentation times. Taste the evidence in their spelt bread, a golden, nutty loaf made from locally grown spelt flour. The boulangerie also excels at French-forward offerings, such as flaky croissants and crusty baguettes, and with even sweeter treats, like an irresistible pecan sticky bun loaf coated in luscious caramel. But make no mistake, the heart of this operation is the bread.

WHAT TO ORDER: Pecan sticky bun loaf, a yeasty pull-apart loaf loaded with caramel and nuts

the essential...

AMERICAN BOUNTY

FRUIT FILLED AND CRUST TOPPED

FROM SONKERS TO SLUMPS, YOUR GUIDE TO FUSS-FREE DESSERTS WHOSE CRAZY DELICIOUSNESS JUSTIFIES THE OUTRAGEOUS NAMES

BY SOPHIA JONES
STYLING BY MARY BETH JONES

There are dozens of centuries-old recipes for baked goods that share a similar formula of fruit or vegetable filling baked with some form of sweet dough, batter, or crumbled flour-based topping (buttery, bubbling masses of flavor that manage to be crumbly, crunchy, and juicy all at once). Slumps. Buckles. Crisps. Sonkers. Grunts. Betties. Cobblers. Most are born from early American settlers' attempts to recreate traditional English recipes with limited ingredients and equipment in the New World. This approachable style of baking relies less on precision and more on a mix of what's on hand. These desserts are named for everything from how they look post-bake to the noise people make when enjoying them. Crust type (piecrust, biscuit dough, bread crumbs, or cake batter) and composition (enclosing the filling, just on top, above and below, layered with, or mixed in) distinguish one dessert from the other. Interpretations can also vary based on region — a grunt in Massachusetts is a slump in Maine, for example. Read on for the recipes and intriguing origins of six standouts that epitomize all that a summertime dessert should be, highlighting the bounty of the season with fresh fruit front and center

Strawberry Raspberry Cobbler
page 96

Cobbler

Deep-dish spoon pie with a thick crust baked around filling or just on top

(POPULAR: SOUTHEAST, NORTHEAST, AND NORTHWEST)

This American classic dessert is filled with tender fruit either topped or enclosed in a thick, golden crust made with batter (like the one here), biscuit dough, or a pie dough circle or lattice. Cobbler is named for its lumpy surface, which resembles a cobbled road. Cobbler was created by improvisation in the colonies when English settlers were lacking the proper cooking equipment (brick ovens) and ingredients for a traditional suet pudding, a boiled or steamed savory pudding made with beef or mutton fat, bread crumbs, raisins, and spices. The colonists adapted this recipe by putting whatever fruit was on hand, like peaches, apples, or cherries, into a Dutch oven, topping it with biscuit dough, and baking it over an open fire. In the early 19th century, cobbler became a trail-modified recipe when settlers began forging westward. They had less access to the fresh fruit of the East Coast, and used dried or preserved fruit instead.

Peach and Cantaloupe Grunt
page 96

PRO TIP
Acidic fruits and vegetab es ike peaches can sometimes pick up a meta lic flavor when baked in cast iron. For this reason, we recommend using a regular skillet or enamel-coated cast iron

Grunt

Fruit topped with rolled biscuit dough or dumplings, and baked or steamed on the stovetop in a covered skillet

(POPULAR• NORTHEAST)

The main difference between a cobbler and this messier cousin is that the grunt (sometimes called a slump) can be cooked on a stovetop in a covered skillet instead of the oven, causing the biscuit topping to steam rather than bake. A grunt and a slump are essentially the same dessert with rolled biscuit dough over fruit, and came from early New England colonists' attempts to recreate British steamed pudding. They may have been dubbed grunts because of the sound the fruit makes while it stews or the grunting noise the eater makes while enjoying the dish. The difference between a grunt and slump—or whether there is one—is unclear, but geography is one of the key dividers. It's known as a grunt in Massachusetts, but referred to as a slump in Vermont, Maine, and Rhode Island. Some say a slump is baked uncovered in the oven (instead of steamed on the stovetop), and others claim it's a scoop of a grunt inverted on a plate to serve The name slump is said to stem from the way the biscuit topping slightly droops down into the fruit below as it cooks

Blueberry Browned Butter Buckle page 97

PRO TIP
For a colorful top, try adding the blueberries to the buckle batter after it's in the baking dish to ensure more berries stay near the buckle's surface. Gently mix about half of the berries into the batter, making sure some stay on top. More blueberries will bubble up over the crumb while baking.

Buckle

Single-layer cake with fruit baked into the batter and topped with streusel

(POPULAR: NORTHEAST)

Think of the buckle as the rich, dense, low-maintenance version of coffee cake. Because it resembles a cake more than a pie, the buckle is the easiest to distinguish from the other rustic fruit desserts. Originally developed by American colonists, the classic buckle is made with blueberries. You can make this dessert two ways: either with the fruit folded into the cake batter or in two separate layers (cake batter, then fruit). Buckles always have a crumbly streusel topping that is said to look "buckled" after the batter rises up between the fruit during the baking process.

PRO TIP
For even more trop cal flavor, substitute macadamia nut mea for the a mond mea

Pineapple Brown Betty page 97

Brown Betty

Pudding with fruit baked between layers of buttered bread crumbs

(POPULAR• NORTHEAST)

One of the first documented apple desserts in the United States, a Brown Betty is a baked pudding with alternating layers of spiced and sugared fruit, usually apples, and buttered bread crumbs or pieces of bread. Originally created as a way to use up stale bread, Brown Betties were a popular dish during colonial times in America. The first apple Brown Betty recipe was printed in 1864 in a *Yale Literary Magazine* article that listed it with tea, coffee, and pies as a food to avoid eating during "training," today known as working out.

Peach and Blueberry Buckwheat Sonker
page 97

Sonker

Juicier and deeper than a cobbler with a biscuit topping or piecrust-like layer above and below fruit filling

(POPULAR: NORTH CAROLINA, SPECIFICALLY WILKES COUNTY AND SURRY COUNTY)

A larger, even deeper version of the American cobbler that pairs fruit or sweet potatoes with unshaped dough, the sonker is native to North Carolina. The Appalachian dessert originated in rural Surry County, northwest of Winston-Salem. The area holds a Sonker Festival every fall and has a Surry Sonker Trail that takes visitors to eight spots countywide to taste the treat. In the mid-18th century, a large wave of Scotch-Irish immigrants drove their wagons further southward from Pennsylvania and Virginia to the less settled areas of North Carolina, what is now Surry County. Suggestions on the origin of the name are many, including that it descended from the Scottish words "songle" or "sonkle," meaning "a little mess of something." Others believe the name stems from a pronunciation of "sunk," because of how the dough sinks down on top of the fruit.

Blackberry Sage Rye Crisp
page 98

Crisp

Fruit base with sweet crumb topping, often made with oats

(POPULAR: NORTHEAST)

A crisp has a streusel-like topping (usually made with oats) baked over a fruit mixture. The topping, which lends that distinct crunch for which the dessert is named, can be made with a variety of ingredients including flour, bread or cookie crumbs, and nuts in addition to the oats. It also frequently includes some sort of spice, such as cinnamon. You might also know the crisp as a crumble, which is what our friends across the pond like to call it, but crumbles mainly use flour in the topping (and not oats). In 1924, Isabel Ely Lord was the first to document the crisp with an apple crisp recipe in her book *Everybody's Cook Book A Comprehensive Manual of Home Cookery*, and it's been an American dessert staple since

STRAWBERRY RASPBERRY COBBLER

Makes 6 servings

Traditional only in method, this berry cobbler has a Middle Eastern flare with cardamom and rosewater. This cobbler made with cake batter soaks up the fruit's flavorful juices as it bakes and develops a light, spongy crumb. Pistachios create a slightly crunchy texture that pairs well with the tender baked fruit.

- ½ pound (227 grams) sliced fresh strawberries
- ½ pound (227 grams) fresh raspberries
- ¾ cup (150 grams) granulated sugar
- 1 tablespoon (15 grams) fresh lemon juice
- 1 cup (125 grams) all-purpose flour
- 1 cup (240 grams) whole milk
- ½ cup (48 grams) pistachio meal
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (2 grams) ground cardamom
- 1 teaspoon (4 grams) rosewater
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) unsalted butter, melted

1. In a medium bowl, stir together strawberries, raspberries, sugar, and lemon juice. Let stand until a fruit syrup forms, about 20 minutes.
2. Preheat oven to 375°F (190°C)
3. In a large bowl, stir together flour, milk, pistachio meal, baking powder, cardamom, rosewater, and salt. Stir in melted butter until well combined. Pour into an ungreased 8-inch square baking pan, smoothing top. Spoon berry mixture over batter. (Make sure to pour the fruit mixture over the batter quickly. If the batter cools too much, the fruit won't sink as well)
4. Bake until golden brown, 35 to 45 minutes, loosely covering with foil halfway through baking to prevent excess browning. Cover and refrigerate for up to 3 days.

Note: *To make pistachio nut meal, grind roasted and salted pistachios in a food processor.*

PEACH AND CANTALOUPE GRUNT

Makes 8 to 10 servings

We went beyond the basic biscuit topping, and created dense, nutty dough brimming with fresh basil that makes for the perfect complement to the sweet cantaloupe and stone fruit filling.

- 2 pounds (907 grams) fresh peaches, peeled, pitted, and cut into ½-inch-thick slices
- 1¼ pounds (700 grams) peeled and seeded cantaloupe, cut into ¼-inch-thick slices
- 1 cup (220 grams) firmly packed light brown sugar
- 1 teaspoon lemon zest
- 2 tablespoons (30 grams) water
- 1 tablespoon (8 grams) cornstarch

Macadamia Nut Basil Topping (recipe follows)

- 1 tablespoon (12 grams) turbinado sugar

1. Preheat oven to 375°F (190°C).
2. In a 12-inch skillet, combine peaches, cantaloupe, brown sugar, and zest. Cook over medium-high heat for 8 to 10 minutes, stirring occasionally.
3. In a small bowl, stir together 2 tablespoons (30 grams) water and cornstarch; stir into peach mixture. (Dissolving the cornstarch in water helps to prevent clumping when it's added to the fruit mixture.) Cook, stirring frequently, until thickened, about 2 minutes. Remove from heat, and transfer to a 3-quart baking dish.
4. Using a large cookie scoop or spoon, divide Macadamia Nut Basil Topping into 8 rounds, and flatten slightly. Place over fruit mixture; sprinkle with turbinado sugar.
5. Bake until browned and bubbly, about 30 minutes. Let cool in pan for 15 minutes. Serve warm. Cover and refrigerate for up to 3 days.

Macadamia Nut Basil Topping

Makes 8 biscuits

- 1¼ cups (156 grams) all-purpose flour
- ½ cup (100 grams) granulated sugar
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 6 tablespoons (84 grams) cold unsalted butter, cubed
- ½ cup (48 grams) macadamia nut meal
- ½ cup (120 grams) heavy whipping cream
- 1 tablespoon (2 grams) chopped fresh basil

1. In a large bowl, stir together flour, sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in nut meal, cream, and basil just until combined. Gently shape dough into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes

Note: *To keep the butter as cold as possible, try freezing it for 10 to 15 minutes before using. To make macadamia nut meal, grind macadamia nuts in a food processor.*

BLUEBERRY BROWNED BUTTER BUCKLE

Makes 1 (9-inch) cake

Browned butter gives this berry-studded buckle a deeper, richer flavor that is balanced by the Brown Rice Crumb Topping, essential for the dessert's "buckled" appearance. Substitute blueberries for raspberries, or try a 50/50 mix for a colorful twist.

- ¼ cup (57 grams) unsalted butter
- ¾ cup (150 grams) granulated sugar
- 1 large egg (50 grams)
- 2 cups (200 grams) cake flour
- 1 teaspoon (5 grams) baking powder
- ¾ teaspoon (1.5 grams) ground ginger
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ½ cup (120 grams) whole milk
- ¾ pound (340 grams) fresh blueberries
- 1 tablespoon (15 grams) fresh lemon juice
- Brown Rice Crumb Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour.
2. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and let cool to room temperature
3. In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well.
4. In a medium bowl, whisk together flour, baking powder, ginger, salt, and pepper. Reduce mixer speed to low. Gradually add flour mixture to browned butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
5. In a small bowl, toss blueberries with lemon juice. Gently stir blueberries into batter. Pour batter into prepared pan. Sprinkle with Brown Rice Crumb Topping.
6. Bake until golden brown, 35 to 45 minutes. Let cool in pan for 10 minutes. Remove from pan, and serve warm, or let cool completely on a wire rack. Cover and refrigerate for up to 5 days.

Brown Rice Crumb Topping

Makes about 1 cup

- ½ cup (100 grams) granulated sugar
- ¼ cup (33 grams) cake flour
- 2 tablespoons (18 grams) brown rice flour
- 1 teaspoon (2 grams) ground nutmeg
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) cold unsalted butter, cubed

1. In a small bowl, combine sugar, flours, nutmeg, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Cover and refrigerate for up to 5 days.

Note: *To save time, you can brown the butter and make the Brown Rice Crumb Topping several days before you bake.*

PINEAPPLE BROWN BETTY

Makes 6 servings

We took the classic Brown Betty on a tropical vacation, and packed it with pineapple, passion fruit, and lime. Shredded coconut, sourdough bread crumbs, and almond meal create textural contrast between the bread and the soft fruit.

- 2 cups (113 grams) sourdough bread crumbs, toasted
- 1 cup (96 grams) almond meal
- ⅓ cup (28 grams) shredded (desiccated) coconut, toasted
- ½ cup (113 grams) unsalted butter, melted
- ⅔ cup (147 grams) firmly packed light brown sugar
- ¼ cup (60 grams) fresh passion fruit juice*
- 1 teaspoon lime zest
- 2 tablespoons (30 grams) fresh lime juice
- 1½ teaspoons (6 grams) almond extract
- ½ teaspoon (1.5 grams) kosher salt
- 2½ pounds (1,134 grams) peeled and cored pineapple, cut into ½-inch-thick slices

1. Preheat oven to 375°F (190°C).
2. In a medium bowl, combine bread crumbs, almond meal, and coconut. Stir in melted butter.
3. In a large bowl, combine brown sugar, passion fruit juice, lime zest and juice, almond extract, and salt. Stir in half of bread crumb mixture. Add pineapple slices, and toss to coat. Transfer to an ungreased 9-inch square baking pan. Sprinkle with remaining bread crumbs mixture. Cover tightly with foil.
4. Bake until fruit is bubbly, about 30 minutes. Uncover and bake until top is golden brown, about 10 minutes more. Let cool in pan for 15 minutes; serve warm. Cover and refrigerate for up to 3 days.

Note: *For an easy way to get passion fruit juice and pulp from passion fruit, use a mesh strainer and spoon to push and scrape all the excess pulp off the passion fruit seeds.*

PEACH AND BLUEBERRY BUCKWHEAT SONKER

Makes 12 servings

Recipes for this Southern delicacy call for varying crusts, ranging from lattice pastry to a bread crumb topping. Stickier than pie dough, our crust is more like a hybrid between a biscuit and a crust. Buckwheat flour gives it a savory twist

- Buckwheat Black Pepper Crust (recipe follows)
- 2 pounds (907 grams) fresh peaches, peeled, pitted, and cut into ½-inch-thick slices
- ½ pound (227 grams) fresh blueberries
- ½ cup (110 grams) firmly packed light brown sugar
- ¼ cup (50 grams) granulated sugar
- 2 tablespoons (16 grams) cornstarch
- 2 teaspoons (1.25 grams) orange zest
- 1 tablespoon (15 grams) fresh orange juice
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon ground nutmeg
- 3 tablespoons (42 grams) unsalted butter, cubed
- 2 tablespoons (30 grams) heavy whipping cream
- 2 tablespoons (24 grams) turbinado sugar

1. Preheat oven to 375°F (190°C). Butter a 13x9-inch baking dish.
2. On a heavily floured surface, roll two-thirds of Buckwheat Black Pepper Crust into an 18x14-inch rectangle. (This dough is tender.) Transfer to prepared pan, pressing into bottom and up sides.
3. In a large bowl, combine peaches, blueberries, sugars, cornstarch, orange zest and juice, cinnamon, and nutmeg, tossing to coat. Pour mixture into prepared crust. Place butter over fruit mixture.

4. Divide remaining dough in half. Roll one half into a 13x4-inch rectangle. Cut dough lengthwise into 4 strips. Roll remaining dough into a 9x5-inch rectangle. Cut dough lengthwise into 5 strips. Arrange dough strips in a lattice pattern on top of filling. Press edges to seal, and trim excess dough. Brush dough with cream, and sprinkle with turbinado sugar.
5. Bake until crust is golden brown and fruit is bubbly, 40 to 50 minutes, covering with foil to prevent excess browning, if necessary.* Let cool in pan for 15 minutes; serve warm. Cover and refrigerate for up to 3 days.

Note: *If shielding the sonker from heat, try cutting an 11x7-inch rectangular hole in a piece of foil to cover just the edges of the dish, as these tend to brown first.*

Buckwheat Black Pepper Crust

Makes 1 (13x9-inch) lattice-topped crust

- 4 cups (500 grams) all-purpose flour
- ½ cup (60 grams) buckwheat flour
- ¼ cup (67 grams) granulated sugar
- 4 teaspoons (20 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ½ cup (113 grams) cold unsalted butter, cubed
- 2 large eggs (100 grams)
- 1½ cups (360 grams) whole milk

1. In the work bowl of a food processor, place flours, sugar, baking powder, salt, and pepper; pulse until combined. Add cold butter, and pulse until mixture is crumbly, 6 to 8 pulses. Transfer mixture to a large bowl.
2. In a small bowl, whisk together eggs and milk. Add egg mixture to flour mixture, stirring until a sticky dough begins to form.
3. Turn out dough onto a heavily floured surface; sprinkle with flour, and knead until dough is soft and workable. Shape into a disk, and wrap in plastic wrap. Refrigerate for 1 hour.

BLACKBERRY SAGE RYE CRISP

Makes 6 servings

Sage gives this savory-sweet crisp a warm, fragrant note to balance the tartness of the blackberries. Walnuts and rye flour bring a nuttiness and maltiness to the classic topping teeming with old-fashioned oats.

- 1½ pounds (680 grams) fresh blackberries
- ⅓ cup (73 grams) firmly packed light brown sugar
- 2 tablespoons (4 grams) chopped fresh sage
- 2 tablespoons (16 grams) cornstarch
- 2 tablespoons (30 grams) fresh lemon juice
- Rye Crisp Topping (recipe follows)

1. Preheat oven to 375°F (190°C). Spray an 8-inch square baking pan with baking spray with flour.
2. In a medium bowl, combine blackberries, brown sugar, sage, cornstarch, and lemon juice. Pour into prepared pan. Sprinkle with Rye Crisp Topping.
3. Bake until fruit is bubbly and juices have thickened slightly, 30 to 35 minutes, covering with foil to prevent excess browning, if necessary. Serve warm. Cover and refrigerate for up to 3 days.

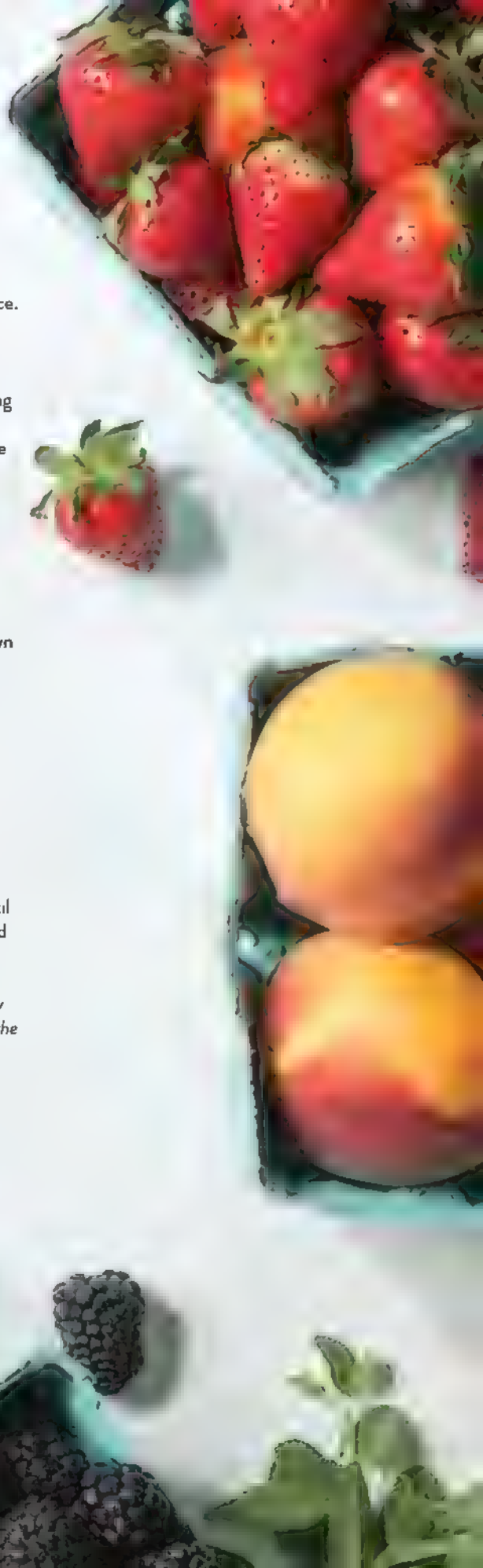
Rye Crisp Topping

Makes about 1⅓ cups

- ½ cup (40 grams) old-fashioned oats
- ¼ cup (26 grams) rye flour
- ¼ cup (55 grams) firmly packed light brown sugar
- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (1.5 gram) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ¼ cup (57 grams) cold unsalted butter, cubed
- ½ cup (57 grams) chopped walnuts

1. In a medium bowl, combine oats, flour, brown sugar, cinnamon, salt, and pepper. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in walnuts. Cover and refrigerate for up to 5 days.

Note: *To keep the butter as cold as possible, try freezing it for 10 to 15 minutes before using in the topping recipe.*



PHOTOGRAPHY BY NGOC MINH NGO

a summer *preservation* primer

CAPTURE THE BEST OF SUMMER'S PRODUCE WITH A LITTLE HELP FROM SARAH OWENS, GARDENING GURU AND AUTHOR OF *TOAST & JAM*

BY KYLE GRACE MILLS

Long before she was a James Beard Award-winning author, Sarah Owens was a gardener. Sarah spent six years as the curator of one of North America's largest and loveliest rose gardens, the Cranford Rose Garden in Brooklyn. Now, with her latest cookbook, *Toast & Jam. Modern Recipes for Rustic Baked Goods and Sweet and Savory Breads* (Roost Books), Sarah brings the simple pleasures of botany and harvesting back into the kitchen. With recipes like Violet Petal Jam and Dandelion and Turmeric Jelly, Sarah hopes to inspire home bakers to preserve new elements of nature—everything from weeds to flowers to shrubs. First time preservers can rest easy. We talked to Sarah to get her tips and tricks to turn canning rookies into all-stars.

SARAH'S TOP FIVE PRESERVING TIPS

1. THE BEST PRODUCE MAKES THE BEST PRESERVES

Truly, the best way to know when and what fruits are in peak season for canning is to show your face regularly at your local farmers' market and get to know your suppliers. Often you'll find that the farmers and the produce sellers really appreciate your engagement. It creates this relationship where, if they know what you're looking for, they'll hold choice produce aside for you. If you get to know your provider, you'll always have the ripest and best fruit for preserving

2. YOUR MUST-HAVE EQUIPMENT: BIG POTS

First, you'll need a pot that will fit all of your jars, preferably a specialized canning pot for sterilizing and heat-processing your jars. This type of pot will have a rack that will keep your jars from direct contact with the heat. Then you'll need a wide-mouthed, heavy-bottomed preserving pot, which you'll do your actual cooking in. This extra surface area to cook and release steam will encourage evaporation and produce a thicker jelly or jam. These two pots are your main necessities. But you can also buy a canning kit that will have tongs, a funnel, and a magnetic tool that will help you fish your lids out of hot water. These aren't necessities, but they'll make preserving so much easier.

3. CONDUCT A SET TEST

The most important part of the set test is to remember to put a plate in the freezer before you start the whole process of making your jam or jelly. You need the plate to be really cold for the test to work. When you're ready to test the jam's thickness, transfer a dollop to the plate, and then return it to the freezer for a couple of minutes. After this brief cooling, push your finger through it. If the mixture runs back together, you'll know that the jam needs more time to cook or an adjustment to the recipe. If your fingermark remains, then your jam has properly set.

4. USE SLIGHTLY UNDERRIPE FRUIT

One thing to remember when canning is that the sugar content of fruit is a constantly changing variable. The amount of sugar, water, or pectin present in the fruit will vary depending on how rainy or dry a season was, or where the fruit was sourced. The sugar and pectin content will affect how the jam will set. So when canning, know that the amount of pectin or sugar required for a recipe may need to be adapted. A good way to avoid this issue is to make sure you're using slightly underripe fruit because it contains more pectin than overripe fruit.

5. HEAT-PROCESS TO KEEP THE FRUIT OF YOUR LABORS FRESH

To ensure that your jams last for many months, you need to learn how to heat-process. After filling and tightly sealing your sterilized jars, return them to their water bath (which you used to sterilize your jars), and make sure that at least an inch of water is covering their tops. Once your water reaches a rolling boil, process your cans for 10 minutes. When I was growing up, my mother always told me to count the pops—the noise your cans make as they release the last of their air bubbles during heat-processing—but often times you can't hear that popping sound. So I think the best test is to wait until the next day, when the jars have cooled, and press on the lid and feel if there is any sort of give. If it does, your cans haven't been properly sealed, so you need to either stick it in the fridge or reprocess it.

WATERMELON JELLY

Makes 4 cups

This firm, bubble gum–pink jelly is summer on a spoon. Break open a jar of this in midwinter when sweaty nights and sexy beach picnics seem desperately distant.

- **4 cups (915 grams) watermelon purée, strained (from a small, 2,000-gram [4½-pound] melon)**
- **1½ cups (300 grams) granulated sugar**
- **3 tablespoons (50 grams) low-/no-sugar pectin**
- **¼ cup (75 grams) freshly squeezed lemon juice**
- **2 tablespoons (20 grams) white vinegar**

1. Place a plate in the freezer for the set test and sterilize your jars.
2. Place the watermelon purée in a large saucepan and bring it to a simmer over medium heat, about 10 minutes. The solids will float to the top; do not skim them away at this time.
3. Remove the pot from the heat and slowly stir in 1¼ cups of the sugar until it is completely dissolved. In a small bowl, whisk the remaining ¼ cup of sugar and the pectin; set aside.
4. Return the pot to the stove over medium-high heat, bring the mixture to a boil, and cook for 10 minutes.
5. Remove the pot from the heat and stir in the lemon juice. Sprinkle in the pectin and sugar mixture, being careful not to add too much at once, as this may cause clumping. Stir to combine and return the mixture to a vigorous boil over high heat. Cook for an additional 3 to 4 minutes, then test for a set, using the chilled plate.
6. When the jelly reaches a setting point, ladle it into the hot, drained, sterilized jars. Wipe the rims, position the lids and rings, and heat process for 5 minutes.

CARDAMOM PICKLED WATERMELON RIND

Makes 2 quarts

I like preparing Watermelon Jelly and this recipe within the same weekend, as you can make use of almost the whole melon with minimal food waste.

For the Pickles:

- **5 cups (1,130 grams) water (100°F/38°C)**
- **¼ cup (90 grams) fine sea salt**
- **6 cups (740 grams) chopped watermelon rind (see Kitchen Note)**
- **6 green cardamom pods, split**
- **2 teaspoons whole coriander seeds, lightly crushed with a mortar and pestle**
- **2 teaspoons whole pink peppercorns, lightly crushed with a mortar and pestle**
- **1 small lime (60 grams), thinly sliced**
- **2 plump garlic cloves (15 grams), peeled and halved**
- **1-inch piece fresh ginger, peeled and sliced**
- **2 to 3 fresh chiles of your choice, halved with seeds (habanero, jalapeño, etc.)**

For the Brine:

- **1½ cups (340 grams) water**
- **1¼ cups (280 grams) white or rice vinegar**
- **½ cup (170 grams) mild honey**
- **1½ teaspoons (8 grams) fine sea salt**

1. In a large bowl, stir together the water and salt until the salt is completely dissolved. Transfer the chopped watermelon rind to the bowl; cover and refrigerate for 6 to 12 hours.
2. Sterilize your jars.
3. Rinse the watermelon rind under cold running water and drain it well in a colander. In a large saucepan, prepare the brine by stirring together the water, vinegar, honey, and salt. Bring the mixture to a boil over high heat, add the drained watermelon rind to the pot, and return the mixture to a boil. Cook for about 5 minutes, skimming off any foam that may form on the surface.
4. Sprinkle in a few teaspoons of the spices in the bottom of each hot, drained, sterilized jar. Remove the pot from the heat and use a ladle to pack the watermelon rind into the jars, alternating with the lime, garlic, ginger, chiles, and remaining spices. Pour the brine into the jars, leaving about ¼ inch of headspace. Run a clean spoon down the side of the jars to release any trapped air bubbles. Position the lids and cool to room temperature. Store the watermelon pickles in sealed jars in the refrigerator for up to 3 months.

Note: *To prepare the rind, cut away the inner red flesh for eating or making into Watermelon Jelly. Use a vegetable peeler to remove the green outer skin, and cut the white flesh into consistently sized chunks, about 1 inch or to your preference. If you prefer a fancier pickle, try cutting them into fun shapes using a fluted knife or small cookie cutter.*

RECIPES FROM THE PAGES OF *TOAST & JAM*

RECIPES AND PHOTOS EXCERPTED, WITH PERMISSION, FROM *TOAST & JAM: MODERN RECIPES FOR RUSTIC BAKED GOODS AND SWEET AND SAVORY BREADS* BY SARAH OWENS © 2017 (ROOST BOOKS, AN IMPRINT OF SHAMBHALA PUBLICATIONS, INC., BOULDER, COLORADO *WWW.ROOSTBOOKS.COM*)

MICHE

Makes 1 large loaf

This large round loaf has delicious flavor, especially if made with fresh, stone-ground wheat flour. It sports a somewhat tight crumb perfect for jam, without the density of a 100 percent whole wheat bread

For the Sourdough Leaven:

- **1 tablespoon (25 grams) 100% hydration active sourdough starter, refreshed**
- **3 tablespoons (30 grams) water (70°F/21°C)**
- **⅓ cup plus 1 tablespoon (45 grams) whole wheat flour**

For the Dough:

- **1¾ cups plus 3½ tablespoons (430 grams) water (70°F/21°C)**
- **3½ cups (400 grams) Type T-85 wheat flour (high-extraction bread flour)**
- **¾ heaping cup (110 grams) strong bread flour**
- **⅓ heaping cup (40 grams) whole rye flour**
- **2 teaspoons (11 grams) fine sea salt**

BUILD THE SOURDOUGH LEAVEN

In a large bowl, stir together the starter and water to form a slurry. Add the flour and stir to combine; the leaven will be somewhat stiff. Cover with plastic and allow to ferment at room temperature until puffy and aromatic, 8 to 12 hours.

MIX THE DOUGH

Combine the water and flours in a medium bowl and mix until the flour is hydrated and no lumps remain. Cover with plastic and allow to autolyze at room temperature for 1 to 2 or up to 4 hours. Sprinkle the salt over the dough. Break the sourdough leaven into small pieces and add it to the dough. Mix with your hands until the leaven is completely incorporated and no visible streaks remain. Cover with plastic and allow to bulk ferment at room temperature for about 3 to 4 hours, stretching and folding in the bowl every 30 to 45 minutes.

SHAPE THE DOUGH

When the dough is puffy and increased in volume by about one-third, preshape it into a round boule. Cover with plastic and allow to bench rest for 10 to 30 minutes. Final shape according to your preference and banneton shape and place the dough seam-side up in the well-floured banneton. Cover with a towel and then plastic and refrigerate for 8 to 24 hours.

BAKE

Remove your loaf from the refrigerator and allow it to come to room temperature for about 1 hour or until it passes the poke test. Preheat a Dutch oven (preferably enamel coated) to 500°F (260°C) on the middle rack of the oven for 20 minutes. Sprinkle a touch of cornmeal onto a piece of parchment paper cut to fit the bottom of the Dutch oven and carefully flip your loaf onto it, seam-side down. Score the top of the loaf about ¼ to ½ inch deep with a razor blade or lame. Carefully lower the parchment paper and loaf into the preheated Dutch oven, position the lid, and return it to the oven. Reduce the oven temperature to 480°F (249°C) and bake with the lid on for 20 minutes. Remove the lid and bake for another 12 to 20 minutes or until the crust is brown.

Note: *I prefer my bottom crust to be as thick and dark as possible, but if you are using a non-enameled cast-iron pot, you will need to tip the loaf out of the Dutch oven after about 25 minutes of baking time to prevent the bottom from burning before the loaf is done. This must be done carefully to avoid burning yourself. Finish baking directly on the middle rack for an additional 12 to 20 minutes.*

Mache

Boston Cream Pie

IT'S CREAM FILLED, CHOCOLATE TOPPED, AND BELOVED. WHO CARES IF THIS STORIED DESSERT IS ACTUALLY A CAKE?

BY DEVRA FIRST

When you think about Boston cream pie, think of Ho Chi Minh. The dessert—layers of pastry surrounding a spill of custard, the top glazed in chocolate—is often said to have been invented at Boston's Omni Parker House, where the future Communist revolutionary worked as a baker around 1912. His marble-topped pastry table can still be seen on display at the hotel. (Malcolm X would later work there, too, as a busboy. Something in the water?) Imagine it: A jazz band plays in an ornate dining room, while politicians and upper-class swells dine on scrod, baked beans, and a confection once prepared for guests by a man who would go on to fight for Communism and lead North Vietnam How rich.

Parker House opened in 1855, employing the unnamed French chef Sanzian. It was he, the story goes, who created Boston cream pie—unusual at the time for its use of chocolate in the dessert, rather than as a beverage alongside. The hotel's original version was called "Chocolate Cream Pie." But though the Parker House can lay claim to its namesake fluffy white rolls, food historians believe what we call Boston cream pie today likely got its start elsewhere. It's the details they dicker over: Maybe the recipe first appeared in a booklet circa 1878. No, no, it was mentioned in *The New York Herald* in 1855, served at a fancy dinner for the New England Society. Or—most probable—it derived from something called Washington pie, a layer cake filled with jelly, popular in the early 19th century.

In those days, pies and cakes were baked in the same kind of pan, and baking terminology was a little more loosey-goosey. What is absolutely certain about Boston cream pie is this: it is not a pie at all, but a cake

In the uncertainty of its origin story, we find the dessert's beauty: bakers unbound by strict definition are all the more free to experiment. Boston cream pie can be the familiar favorite of the Fannie Farmer cookbook, a home cook's birthday cake lit with candles and served with love. It can serve the same purpose for the convenience cook, made from a mix like the version my husband —who talks like the people in movies about Boston talk—grew up with as one Irish-Catholic child of a mother who cleaned with a bang and cooked with a whimper. It lends itself well to other forms, becoming a doughnut or a cupcake (but never an éclair, because an éclair basically already is an elongated Boston cream pie)

In the right hands, it can become something elevated, elegant. We see this at the Omni Parker House, where Boston cream pie is still served today, and is something of an industry (you can mail order it). It comes as a personal-size sponge cake, a demure cylinder layered with the requisite pastry cream that is rolled in almonds and crowned with chocolate and white fondant in a floral design. At Boston's well-known Flour bakery, chef Joanne Chang offers a slice that features two layers of delicate genoise dampened with coffee syrup. She left the recipe out of her first cookbook, and the outcry was so strong that she had to write a second book in order to include it.

In 1996, Boston cream pie was declared the official state dessert of Massachusetts. But the truth is, as with baked beans, you don't actually run across it that often. If you want to know the real taste of Boston, head to Dunkin' Donuts and order a coffee, regular. It would go perfectly with a slice of pie-that-is-really-cake, but you'll have to settle for a Boston Kreme doughnut.

Amaretto Boston Cream Pie

Makes 1 (9-inch) cake

We put an almond twist on this classic dessert with rich Amaretto Pastry Cream. Fold whipped cream into the batter to achieve a light, spongy cake (yes, the "pie" name is a long-held misnomer)

- **¼ cup (57 grams) unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **⅓ cup (75 grams) vegetable oil**
- **1 tablespoon (13 grams) vanilla extract**
- **1 teaspoon (4 grams) almond extract**
- **1 teaspoon (3 grams) kosher salt**
- **2 large eggs (100 grams)**
- **3 large egg yolks (56 grams)**
- **2 cups (200 grams) cake flour**
- **2 teaspoons (10 grams) baking powder**
- **⅓ cup (80 grams) whole buttermilk**
- **½ cup (120 grams) heavy whipping cream**
- **Amaretto Pastry Cream (recipe follows)**
- **1 cup (113 grams) sliced almonds, toasted**
- **Chocolate Ganache (recipe follows)**

1. Preheat oven to 325°F (170°C). Spray a tall-sided 9-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add oil, extracts, and salt, beating just until combined. Add eggs and egg yolks, one at a time, beating just until combined after each addition.

3. In a medium bowl, whisk together flour and baking powder. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

4. In another medium bowl, beat cream with a mixer at high speed until soft peaks form, about 3 minutes. Fold whipped cream into batter. Pour batter into prepared pan.

5. Bake until light golden brown and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

6. Using a serrated knife, cut cake in half horizontally. Spread all but ¼ cup Amaretto Pastry Cream onto one cake layer. Top with remaining cake layer. Coat sides of cake with an even layer of remaining Amaretto Pastry Cream, and press sliced almonds onto sides of cake. Pour Chocolate Ganache over top of cake. Refrigerate until chocolate is set, about 15 minutes. Serve at room temperature. Cover and refrigerate for up to 5 days.

Amaretto Pastry Cream

Makes about 2¼ cups

Vanilla bean and amaretto add warmth to this full-bodied pastry cream. Make it a couple of days ahead to save time.

- **1½ cups (360 grams) whole milk**
- **⅔ cup (160 grams) heavy whipping cream**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **7 large egg yolks (130 grams)**
- **½ cup (100 grams) granulated sugar**
- **¼ cup (32 grams) cornstarch**
- **1 teaspoon (3 grams) kosher salt**
- **2 tablespoons (30 grams) amaretto**

1. In a medium saucepan, bring milk, cream, and vanilla bean and reserved seeds to a boil over medium heat.

2. In a medium bowl, whisk together egg yolks, sugar, cornstarch, and salt. Gradually add milk mixture to egg mixture, whisking constantly. Strain mixture back into saucepan, and cook over medium heat, whisking constantly, until thickened.

3. Pour into a medium bowl, and stir in amaretto. Cover surface of cream directly with a sheet of plastic wrap, and refrigerate for 1 hour. Cover and refrigerate for up to 4 days.

Chocolate Ganache

Makes about 1¼ cups

As rich as it is lustrous, this chocolate ganache has just the right balance of bitterness.

- **1¼ cups (227 grams) chopped bittersweet chocolate**
- **¼ cup (170 grams) unsalted butter**
- **4 teaspoons (28 grams) corn syrup**
- **1 tablespoon (15 grams) water**

1. In a small saucepan, melt chocolate and butter over medium-low heat. Remove from heat; stir in corn syrup and 1 tablespoon (15 grams) water. Let stand until slightly thickened, about 15 minutes. Use immediately, or cover and refrigerate for up to 4 days. Reheat over low heat before using.

Zucchini Banana Bread
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baking with WHOLE BANANAS

OUR EDITOR-IN-CHIEF'S ODE TO BAKING WITH LENGTH-CUT BANANAS (LET THE SHAPE SHINE!)

RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER

Baking with bananas is nothing new. With a natural sweetness and tender texture, this yellow fruit is a familiar friend in every baker's kitchen. What recently caught our attention—and what we are celebrating here—is how bakers are showcasing bananas. Baking length-cut bananas into the top of a baked good not only honors the fruit's natural shape, but also gives your treat a unique look without sacrificing any flavor. Take a peek at the baking blogosphere or scroll through Instagram. You can't miss this gorgeous trend; bakers everywhere are going bananas for-bananas (sorry, I had to), and we are no exception.

From the time I was a child, my mom has been making homemade Bananas Foster for me at special occasions, so we let that inspire the flavor for our glorious upside-down cake that touts three bananas baked into an ultra-moist cake and coated in thick caramelized sugar. Whether in bread or as an upside-down cake, you can't deny the beauty in several lengthy banana slices spanning the surface of your baked good. I have a feeling that this trend is here to stay.

—Brian Hart Hoffman

Banana Upside-Down Cake
with Walnuts and Coconut

ZUCCHINI BANANA BREAD

Makes 1 (9x5-inch) loaf

Zucchini brings extra moisture to this classic quick bread, making for a more tender crumb than you'd find in standard banana bread. A medley of warm spices complement both the banana and summer squash beautifully.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 2 large eggs (100 grams)
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon ground nutmeg
- 1½ cups (341 grams) mashed ripe banana (about 3 medium bananas)
- 1 cup (110 grams) grated zucchini
- 1 teaspoon (4 grams) vanilla extract
- 1 banana (124 grams), halved lengthwise
- 1 teaspoon (5 grams) produce protector*
- 1 teaspoon (5 grams) water

1. Preheat oven to 350°F (180°C). Spray bottom of a 9x5-inch loaf pan with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined. Beat in mashed banana, zucchini, and vanilla. Spoon batter into prepared pan, smoothing top with an offset spatula. Place banana halves, cut side up, on top of batter.
4. In a small bowl, combine produce protector and 1 teaspoon (5 grams) water. Brush mixture on cut side of bananas to retain color.
5. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container at room temperature for up to 3 days.

**We used Ball Fruit-Fresh Produce Protector.*

BANANA UPSIDE-DOWN CAKE WITH WALNUTS AND COCONUT

Makes 1 (9-inch) cake

If you're a fan of Bananas Foster, then this ultra-moist cake will be your upside-down dream come true. Coconut flakes and cream of coconut lend a tropical vibe and subtle nutty flavor.

- ½ cup (71 grams) walnuts
- ¼ cup (28 grams) finely chopped walnuts
- ¾ cup (170 grams) unsalted butter, softened and divided
- ½ cup (110 grams) plus ⅓ cup (73 grams) firmly packed light brown sugar, divided
- 2 tablespoons (30 grams) cream of coconut
- ½ tablespoon (7.5 grams) water
- 2½ teaspoons (10 grams) vanilla extract, divided
- 3 bananas (372 grams), halved lengthwise
- ½ cup (100 grams) granulated sugar
- 2 large eggs (100 grams)
- 1¾ cups (219 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¼ teaspoon (2.25 grams) kosher salt
- ¼ teaspoon ground cinnamon
- ¾ cup (180 grams) whole milk
- ½ cup (25 grams) sweetened flaked coconut
- ¼ cup (60 grams) sour cream

1. Preheat oven to 350° (180°C). Spray a 9-inch square cake pan with cooking spray.
2. Sprinkle walnuts around edges of prepared pan.
3. In a large saucepan, melt ¼ cup (57 grams) butter over medium-high heat. Stir in ⅓ cup (73 grams) brown sugar and cream of coconut; bring to a boil. Stir in ½ tablespoon (7.5 grams) water and 1 teaspoon (4 grams) vanilla; cook for 1 minute. Pour mixture into pan. Arranged halved bananas on syrup in bottom of pan, cut side down.
4. In a large bowl, beat granulated sugar, remaining ½ cup (110 grams) brown sugar, and remaining ½ cup (113 grams) butter with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Stir in remaining 1½ teaspoons (6 grams) vanilla.
5. In a medium bowl, whisk together flour, baking powder, salt, and cinnamon. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in coconut and sour cream. Carefully spread batter onto bananas.
6. Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 10 minutes. Invert onto a wire rack, and let cool completely. Store in an airtight container in refrigerator for up to 3 days.

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